



DINNER MENU

TO START

Homemade soup of the day	£6.00
Pigeon breast with puy lentils, sauce vierge and black pudding	£8.50
Potted fresh and smoked salmon with grilled sourdough and wild rocket salad	£8.50
Venison carpaccio with celeriac remoulade and beetroot	£10.00
Poached pear, chicory and Roquefort cheese salad with walnut dressing	£7.50
Seared scallop with belly of pork, squid, roasted shallots and balsamic glaze	£9.00

STARTER TO SHARE

Fish platter with cucumber salad and sourdough bread £18.00

FOR MAINS

Char-Grilled 8oz English sirloin steak served with flat mushroom, roasted plum tomatoes and triple cooked chips	£24.00
Roasted partridge with savoy cabbage, pancetta, creamy polenta and orange, honey jus	£22.00
Market fish dish of the day	£16.00
Fennel and radish risotto with rocket pesto and parmesan shavings	£12.00
Seared cod fillet with orzo pasta, courgettes, chorizo and lemon veloute	£19.00
Suffolk chicken supreme stuffed with buffalo mozzarella, roasted tomatoes, served with aubergine and basil	£18.00

MAIN COURSE TO SHARE

Celebration of British lamb with aubergine caviar £48.00
(Rump, shoulder, cutlet, and sausage)
served with dauphinoise potatoes and seasonal vegetables
(please allow up 25 minutes)

SIDE ORDERS £3.60 each

Balsamic roasted beetroot/ Thyme-buttered savoy cabbage/ warm fennel and watercress
Rocket and parmesan salad/ Creamy mashed potato/ Sautéed new potatoes
Minted green peas/ Triple cooked chips

AND TO FINISH

Lemon cheesecake with mixed berries compote and lemon sorbet	£7.50
Dark chocolate tart with pistachio cream	£8.00
Roasted plum and amaretto crumble with mascarpone	£7.00
Fresh fruit salad with lemon sorbet	£6.50
Homemade selection of ice cream or sorbet	£6.00
Trio of English cheese with pear and grape chutney	£9.00

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter