

LUNCH SET MENU

2 courses £39 3 courses £49

STARTER

Secret Smokehouse Salmon
Cucumber, Dashi, Horseradish Cream

Velouté of Jerusalem Artichoke
Trompette Mushroom, Hazelnuts (V)

Heritage Beetroot & Buffalo Mozzarella
Raspberry Vinegar, Pine Nut Pesto (V)

Cep Mushroom Risotto
King Oyster Mushrooms, Parmesan Cream

MAIN COURSE

Breaded Fillet of Plaice
Parsley Mashed Potatoes, Simmered Garden Vegetables

Caesar Salad
Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing
[Add to your salad:](#) *Suffolk Free Range Chicken*

Japanese Poke Bowl
Seasoned Sushi Rice, Avocado, Edamame, Wakame & Salmon Caviar
with the choice of Raw Yellowfin Tuna or Torched Salmon

Escalope of Suffolk Chicken Holstein
Fried Hens Egg, Anchovy & Caper Sauce, Lemon

Slow Cooked Aberdeen `Denver Cut` Beef
Carrot, Spinach Purée, Bordelaise Sauce

Baked Potimarron Squash
Miso Glazed Hen of The Woods Mushroom, Roasted Onion Purée,
Squash Velouté (Ve)

DESSERT

Williams Pear & Mascarpone Millefeuille (V)

Basque Cheesecake, Seasonal Compote (V)

Warm Chocolate Fondant, Milk Ice Cream (V)

(V) Vegetarian (Ve) Vegan

Our fish is MSC certified. Our meat is Red Tractor certified.

Should you have any questions regarding the content, preparation or calorie information of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

DINNER SET MENU

2 courses £39 3 courses £49

STARTER

Secret Smokehouse Salmon

Cucumber, Dashi, Horseradish Cream

Velouté of Jerusalem Artichoke

Trompette Mushroom, Hazelnuts (V)

Heritage Beetroot & Buffalo Mozzarella

Raspberry Vinegar, Pine Nut Pesto (V)

Cep Mushroom Risotto

King Oyster Mushrooms, Parmesan Cream

MAIN COURSE

Grilled Loch Duart Salmon

Hispi Cabbage, White Wine Sauce with Roe, Chives & Lemon

Breaded Fillet of Plaice

Parsley Mashed Potatoes, Simmered Garden Vegetables

Breast of Guinea Hen

Parsnip, Quince, Prune, Bread Sauce, Game Chips

Slow Cooked Aberdeen `Denver Cut` Beef

Carrot, Spinach Purée, Bordelaise Sauce

Baked Potimarron Squash

*Miso Glazed Hen of The Woods Mushroom, Roasted Onion Purée,
Squash Velouté (Ve)*

Gnocchi Parisienne

Wild Mushrooms, Chard Leaf, Walnuts, Aged Parmesan

DESSERT

Williams Pear & Mascarpone Millefeuille (V)

Basque Cheesecake, Seasonal Compote (V)

Warm Chocolate Fondant, Milk Ice Cream (V)

(V) Vegetarian (Ve) Vegan

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