



Fixed Price Menu

Lunch

Thursday - Sunday

2 Course 29

3 Course 38



Dinner

Wednesday - Thursday

2 Course 31

3 Course 40

Starters

Roast Sweetcorn Veloute

Crispy Pancetta | Sweetcorn Relish | Fermented Jalapeno

D V or Vegan on request

Blowtorched Mackerel

Ceviche | Buttermilk | Yuzu | Scallop Roe

D

Smoked Duck Breast

Liver Parfait | Pear | Hazelnut | Brioche

D G N

Mains

Stone Bass

Jerusalem Artichoke | Smoked Caviar | Lemon | Fish Veloute

D

Pork Fillet (pink)

Cauliflower | Confit Potato | Apple | Tarragon | Parma Ham

D G

Olive & Rosemary Polenta

Jerusalem Artichoke | Whipped Goats Curd | Cauliflower | Sauce Vierge

D V / Vegan on request

Sides
6

Triple Cooked Chips | Truffle Mayo | Parmesan

D V

Roast Cauliflower | Rarebit | Crispy Onions

D G V

50/50 Mash

D V

Chilli Roasted Tenderstem Broccoli

N V

Suffolk Potatoes | Salsa Verde

V

Desserts

Chocolate Delice

Pistachio | Cherry Gel | Cherry Sorbet

D G N V

Carrot Cake

Cream Cheese & Orange Mousse | Caramel Meringue | Cinnamon Ice Cream

D G V

* Selection of Five World Cheeses

Chutney | Biscuits

D G N

* £5 additional supplement | subject to seasonal change and availability

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy

G contains gluten

N contains nuts

V vegetarian

