



THE BILDESTON CROWN

Snacks

Gordal olives £5 | Goats cheese doughnut, beetroot sugar £7
6 Maldon rock oysters £16 | Tempura soft shell crab, sriracha aioli £8
Grilled bone marrow, salsa verde, toast £8

Starters

Roasted Nedging Hall pumpkin soup, toasted hazelnuts, parmesan £12
Red onion & thyme tartlet, pickled baby vegetables, Binham blue £13
Steamed mussels, rose harissa, cream, shaved fennel & radish salad £15
Gin cured salmon, beetroot pickled quail egg, cucumber, caper salad,
horseradish crème fraiche £14
Pork & spinach ravioli, lemon butter emulsion, crispy walnuts £16
Confit wild boar & cranberry terrine, Cumberland sauce, toast £16

Mains

Lentil and bean pie, creamed potato, charred hispi £19
Nedging hall beetroot dumpling, sprouting broccoli, tomato & coconut curry sauce £20
Pan fried cod, brandade fritters, Nedging hall chard, salsa verde £24
Mauldons battered monkfish, buttered English lettuce, pea, mint, saffron potatoes £24
Chicken, rabbit and mushroom pie, creamed potato, buttered greens £22
Pheasant Kyiv, salsify puree, Brussel sprouts, bacon lardons, girolles, Manchego £26
Venison haunch, game croquette, red cabbage, horseradish dumpling, redcurrant jus £30

Charcoal

Bildeston beef burger, Swiss cheese, mushroom ketchup, crispy bacon jam,
grilled bone marrow, pickles, fries £22
30 day aged sirloin, shallot and red wine butter, roasted vine tomato, fries £32
Rib of beef for two, braised oxtail bon bon, Béarnaise sauce, roasted vine tomatoes, fries
£45 per person

Sides

Wild rocket & Manchego salad £6
Garlic & herb mushrooms £6
Wilted rainbow chard, Romesco, hazelnuts £6
Fries £5
Herby fries, parmesan £7

Any allergens, please check with the manager on duty and the chef will advise. A discretionary service charge of 12.5% is added to tables of 6 and over. Where possible, we use produce from Nedging Hall Estate and beer from Mauldons brewery. Please speak to our staff to find out more



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Desserts

Christmas pudding baked Alaska, brandy custard, gingerbread £11

Chocolate marquise, satsuma compote, dark rum ice cream,
raisin & molasses meringue £12

Pineapple tart tatin, mango & chilli, yoghurt sorbet £12

Iced prune & Armagnac parfait, compressed plum, plum crackling £12

Poached pear, candied walnut, grape & celery tart, stilton ice cream £13

Sweetie jar: Pate de fruit, truffles, fudge £8

Dessert wines

75ml

Muscat de Beaumes de Venise, Domaine de Coyeux . Rhone . £7

Elysium' Black Muscat, Quady . California . £8

Marsanne 'Cane cut' Tahbilk . Victoria . £9

Sauternes, Castelnau de Suduiraut . Bordeaux . £10

Vinsanto del Chianti 'farnito', Carpineto . Tuscany . £12

Cheese

Trio of Cheese Wheel cheese served with celery, apple, biscuits, chutney £14

Port

50ml

White Port, Barros . Douro . £5

10 year old tawny Port, Barros . Douro . £8

1978 Colheita Port, Barros . Douro . £15

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