



À LA CARTE MENU

Sourdough and butter £1

STARTERS

Celery & apple soup, Stilton **GF V** £6
Grilled mackerel, Heritage tomatoes, dill, horseradish **GF** £8
Poached chicken terrine, pickled mushrooms, blackberries, leek dressing £7
Ham hock Scotch egg, piccalilli £7

MAINS

Sea Bream fillet, jersey royals, crispy capers, cucumber and fennel salad **GF** £18
Pork schnitzel, celeriac purée, apple & celeriac slaw £17
Pappardelle, peas, broad beans, courgettes, white wine sauce £15
Confit duck leg, summer squash, spinach, Suffolk chorizo **GF** £17
Rare breed rib-eye steak, mushroom ragù, onion jam, hand cut chips £23

SIDES

New potatoes, confit garlic, parsley **GF V** | Summer mixed leaf salad **GF V** £3
Hand cut chips **GF V** | Green beans, caramelised shallots, parmesan **GF V**
Honey roasted carrots, thyme **GF VG**

DESSERTS

Lemon posset, raspberries, shortbread £6
Chocolate tart, hazelnut praline, cherries £7
Warm rice pudding, pistachios, strawberries £6
Selection of cheese, biscuits £8

SET LUNCH WEDNESDAY TO FRIDAY 12PM – 2.30PM
TWO COURSES £16 | THREE COURSES £19

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requests

Our menu pricing has been adjusted to take into consideration the reduction in the rate of VAT and the Covid-19 impact