

Menu

head chef - Daniel Collins

flutes & coolers

Prosecco	£6.40
Passionfruit martini	£6.50
Mojito	£6.50

bread for two

focaccia, music bread, spelt loaf - smoked olive oil, Hill Farm rapeseed oil, chilli & parsley butter M/G/S	£5.50
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starters

Smoked chicken terrine, orange marmalade, fennel slaw, crispy scratching C/MU/SO	£6.95
Burrata, honeyed figs, sweet walnut crumb, heritage tomato C/M/G/N/SO	£6.50
Goats cheese, sun blushed tomato & black olive pearls, parsley sponge, pickled rainbow beets C/CR/SO/M	£8.25
Seared king prawns, glazed pork belly, apple & vanilla purée, crispy pancetta M/C/MU/SO/ (2.50 supplement)	£9.50
House smoked duck, beetroot panna cotta, pickled blackberries M/C/MU/SO	£8.50
Pan fried scallops & black pudding, sweet apple dressing, pea purée MO/M/G/SU/S (2.50 supplement)	£11.50

mains

Pot roasted Suffolk chicken, purple carrots, sweet potato fondant, garlic & mushroom purée, kale C/M/S/SO	£16.95
Tenderloin & belly pork, potato fondant, crispy ham hock, braised cabbage, cider jus M/S/SO/C	£18.95
Sous vide pheasant breast & confit leg, parsnip purée, pickled brambles, crispy kale C/M/S/SO	£17.95
Fillet of beef, braised ox cheek, stuffed roscoff onion, sweetcorn purée, baby leeks, noisette potatoes C/M/G/MU/S/SO (£7.50 supplement)	£25.95
Cod fillet & poached hens' egg, potato rösti, wilted greens, chive butter sauce M/E/S/SO	£17.75
Skate wing, samphire, chorizo, capers and burned parsley butter, sautéed potatoes F/M/S/SO	£16.95
Sirloin steak, confit tomato, portobello mushroom, café de Paris butter, triple cooked chips M/C/MU/S/SO (£4 supplement)	£21.95
Pan fried calves' liver & pancetta, bubble and squeak, sage jus, crispy shallots M/C/MU/S/SU	£17.25
Suffolk rump of lamb with chestnut, bacon & savoy cabbage potato cakes, butternut squash purée, woodland mushrooms, rosemary jus C/M/N/SO	£20.95
Ironbark pumpkin & sage gnocchi, roasted pumpkin, parmesan shavings, crispy kale M/G/E/S/SO	£16.95

For guests on dinner inclusive packages, some dishes are subject to a supplement charge, as indicated.

Sides

	each
buttered kale M/S triple cooked chips S/G	£3.50
garlic buttered green beans M/S Mashed potato M wilted spinach M/S	

allergens

C celery	G gluten	F fish	CR crustaceans	MO molluscs	E eggs	SE sesame seeds
M milk	MU mustard	N nut	P peanut	L lupin	S soya	SO sulphur dioxide