

BANK HOLIDAY MONDAY SAMPLE MENU

APPETIZERS

Gordal olives 5 */ Garlic & rosemary focaccia 5.5/ Chorizo & garlic aioli 6 * Padrón peppers & Maldon sea salt 6.5 */ Truffle & pecorino mixed nuts 6 *

STARTERS

Velouté of ham hock & English peas *
Great Garnetts scotch egg & rainbow slaw
Terrine of ham hock & chicken, burnt apple purée, toasted sourdough *
Imam bayaldi, cumin yoghurt & focaccia croutons *
Trout rillettes, pickled cucumber & dill *

MAINS

Roast aged sirloin of Dedham Vale beef *
Recommended Wine Pairing – Bordeaux, France 175ml 9.8 / 250ml 14
Roast supreme of Suffolk chicken with pork, sage & onion stuffing *
Recommended Wine Pairing – Chardonnay, France 175ml 9.7 / 250ml 13.8

Slow cooked belly of Great Garnetts pork *

Recommended Wine Pairing – Castelao, Portugal 175ml 8.2 / 250ml 11.7

Duo of Roast * (f.12.5 supplement)

Aged sirloin of Dedham vale beef & Suffolk chicken with pork, sage & onion stuffing

All roasts come with duck fat roast potatoes, honey glazed carrots, Hispi cabbage & Yorkshire pudding
Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & chips *
Roast celeriac steak, carrots, hispi cabbage, roasted new potatoes, Yorkshire pudding *
Fillet of sea bream, roasted new potatoes, broad beans & white wine velouté *
Pan fried sea trout, heritage beetroot, dill emulsion & lemon oil *

SIDES

Duck fat roast potatoes 5 */ Green beans 5 * / Broccoli 5 *
Cauliflower cheese 6 */ Great Garnetts pork, sage & onion stuffing 6

DESSERTS

Caramelised pineapple, meringue, coconut sorbet *
White chocolate panna cotta, English strawberries *
Valrhona chocolate & salted caramel tart, vanilla ice cream
Selection of Farmhouse cheeses, house chutney & seeded rye cracker *
Crème brûlée, English cherries *

2 Courses £38 / 3 Courses £42

Please let the manager know of any allergies or dietary requirements

* Gluten Free or can be made with gluten free products upon request

A discretionary service charge of 12.5% will be added to your bill