

SUNDAY MENU

SUNDAY 3RD AUGUST

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

Leek & potato soup, crispy potato, chive Chantilly *
Charentais melon & Bayonne ham, cold pressed olive oil *
Grilled garlic & citrus tiger prawn skewer, sriracha mayonnaise *
Beetroot carpaccio, whipped goat's cheese & walnuts *
Great Garnetts scotch egg & rainbow slaw

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 * (£,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 *
Market fish of the day, roasted new potatoes, broad beans & white wine velouté *

SIDES

Duck fat roast potatoes 5 */ Green beans 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