



NEW YEAR'S DAY 2026

STARTERS

Oak smoked salmon, buckwheat blini & caviar *

Terrine of duck leg confit, foie gras & potato, red onion marmalade *

Salad of heritage beetroot, whipped goat's curd & caramelized walnuts *

Velouté of salt baked celeriac, Tunworth & black truffle croque-monsieur *

Seared Orkney scallop, cauliflower purée & apple salad *

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MAINS

Supreme of Suffolk chicken, puy lentils, button onions & cavolo nero *

Grilled aged ribeye steak, oxtail croquette, creamed spinach, Bordelaise sauce *

Roast Cornish sea bass, red wine poached salsify, trompette mushroom & charlotte potatoes *

Slow cooked Great Garnett's pork belly, hasselback potatoes, burnt apple purée *

Risotto of ironbark pumpkin, crispy sage & aged parmesan *

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DESSERTS

Sticky toffee pudding

Valrhona chocolate mousse & caramelized white chocolate *

Selection of farmhouse cheeses, seeded rye crackers, grape chutney *

Sicilian lemon meringue tart

Coconut crème brûlée *

3 Course Menu £65

Please let the manager know of any allergies or dietary requirements.

* = Gluten Free or can be made with gluten free products



NEW YEAR'S DAY 2026

CHILDREN'S MENU

STARTERS

- Celeriac soup & toasted soldiers *
- Smoked salmon, lemon & cucumber *
- Bayonne ham & compressed melon *

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MAINS

- Mini fish & chips, garden peas *
- Suffolk chicken breast, pomme purée, green beans *
- Pesto tagliatelle, parmesan cheese

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DESSERTS

- Apple tart, vanilla, butterscotch sauce
- Valrhona chocolate brownie, vanilla ice cream *
- Selection of sorbet & ice creams *

3 Course Menu £25

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