



MICHELIN BIB GOURMAND

STARTERS

Celeriac & hazelnut velouté, root vegetable crisps*
Great Garnetts pork croquettes, burnt apple purée
Endive salad, whipped goats cheese & walnuts *

MAINS

Pan seared coley, lemon & crème fraîche orzo, pea shoots
Supreme of Suffolk chicken breast, couscous & smoked aubergine purée
Spiced lentil dahl with roasted butternut squash & pomegranate *

SIDE ORDERS

Pomme purée 6/ Green beans 6 / Mixed leaf salad 6
Crisp garlic potatoes 6 / Long stem broccoli 6/ Chips 6

DESSERT

Peach & almond crumble, peach sorbet
Ragstone goat's cheese, house chutney & grapes *

2 courses £32 / 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am -2:30pm

Tuesday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made with gluten free products**

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