



SUNDAY MENU

APPETIZERS

(Included in set menu price & served as you browse)

Gordal olives * / Maldon sea salt & rosemary focaccia

STARTERS

Velouté of carrot & cumin, root vegetable crisps *

Salmon gravlax, heritage beetroots, lemon crème fraîche *

Terrine of ham hock & apricot, house chutney, toasted sourdough *

Beetroot carpaccio, whipped goat's & walnuts *

Great Garnetts scotch egg & celeriac remoulade

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 – Căstelao, 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, carrots, hispi cabbage, roasted new potatoes, Yorkshire pudding *

Pan seared coley, mussels, Charlotte potatoes & white wine velouté *

EXTRAS

Duck fat roast potatoes 6 * / Green beans 6 * / Tender stem Broccoli 6 *

Cauliflower cheese 6 * / Great Garnetts pork, sage & onion stuffing 6 / Yorkshire pudding 2.5

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 *

Burnt Basque cheesecake, English blackberries *

2 Courses £44 / 3 Courses £48

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