



SUNDAY MENU

APPETIZERS

(Included in set menu price & served as you browse)
Maldon sea salt & rosemary focaccia

STARTERS

Chestnut mushroom soup, Autumn truffle cream *
Salad of butternut squash, blue cheese mousse, pinenuts *
Salmon gravlax, Heritage beetroot & lemon crème fraîche *
Pressed terrine of Partridge & duck liver, burnt apple purée & toasted sour dough *
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 *
Roasted Celeriac Steak, carrots, hispi cabbage, roasted new potatoes, Yorkshire pudding *
Wood roasted whole plaice, Charlotte potatoes, beurre noisette & samphire*

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

Bramley apple & blackberry crumble, crème anglaise *
White chocolate & coconut rice pudding, coconut sorbet *
Selection of Farmhouse cheeses, house chutney & seeded rye cracker *
Angelina plum frangipane tart, plum sorbet
Burnt Basque cheesecake, Provence Figs *

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