



SUNDAY MENU

APPETIZERS

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

STARTERS

Veloute of Potimarron pumpkin, roast chestnuts *
Salad of butternut squash, blue cheese mousse, pinenuts *
Country terrine, toasted sourdough & burnt apple purée *
Torched Mackerel, harissa fondue, cous cous *
Pork croquettes, pickle walnut, Parmesan

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 *
Pan seared cod, citrus crushed potatoes, rainbow chard, apple dashi *

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 *
Sticky toffee pudding, butterscotch sauce, chantilly cream
Chocolate fondant, blood orange sorbet

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