



MICHELIN BIB GOURMAND

STARTERS

Jerusalem artichoke soup, mushroom brioche *
Torched Cornish Mackerel, heritage beetroot & lemon crème fraiche *
Country terrine, red onion marmalade, toasted sourdough *

MAINS

Searred fillet of sea bream, creamed puy lentils, crisp cavolo nero
Herb stuffed Suffolk chicken, savoy cabbage with bacon & chestnuts *
Salt baked celeriac, whipped goats' cheese & hazelnuts *

SIDE ORDERS

Green beans 6.5 / Chips 6.5 / Honey carrots 6.5
Crisp garlic potatoes 6.5 / Tender stem Broccoli 6.5 / Mixed leaf salad 6

DESSERT

Dark chocolate mousse, orange sorbet, caramelised white chocolate
Traditional Christmas pudding, Armagnac butter sauce
French Brie, house chutney & walnut & raisin loaf

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 † May contain shot
A discretionary service charge of 12.5% will be added to your bill