



MICHELIN BIB GOURMAND

STARTERS

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

MAINS

Seared 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 / Chips 6 / Honey carrots 6
Crisp garlic potatoes 6 / Tender stem Broccoli 6 / Mixed leaf salad 5.5

DESSERT

Sticky toffee pudding, butterscotch sauce & crème fraîche
Brie de Meaux, house chutney & seeded rye cracker *

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