



HAPPY MOTHERS DAY

SAMPLE MENU – SUBJECT TO CHANGE

STARTERS

Veloute of Jerusalem artichokes, artichoke crisps *

Beetroot carpaccio, whipped goats's cheese, candied walnuts *

Torched Cornish mackerel, heritage beetroot & citrus creme fraiche *

Great Garnetts scotch egg, celeriac remoulade & pea shoots

Country terrine, toasted sourdough & burnt apple purée *

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 – Castelao, 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 sea bass, crushed potatoes, roasted cauliflower, 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

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, & vanilla ice 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