



# 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 – 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 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*