



SUNDAY MENU

APPETIZERS

(Included in set menu price & served as you browse)

Maldon sea salt & rosemary focaccia

STARTERS

Velouté of salt baked celeriac, chive chantilly *

Salad of butternut squash, blue cheese mousse & pinenuts *

Rissoles de Camarão, goan portuguese prawn dumplings

Great Garnetts scotch egg, celeriac remoulade & pea shoots

Country terrine, red onion marmalade, toasted sourdough *

MAIN COURSES

Roast aged sirloin of Dedham Vale beef *

Recommended Wine Pairing – Malbec, Argentina 175ml 10.5 / 250ml 15

Roast supreme of Suffolk chicken with sage & onion stuffing *

*Recommended Wine Pairing – Chardonnay, France 175ml 9.7 / 250ml 13.8 **

Pot roast Great Waltham pheasant (may contain traces of

Duo of Roast * (£12.5 supplement)

Aged sirloin of Dedham vale beef & Suffolk chicken with sage & onion stuffing

All roasts come with duck fat roast potatoes, honey glazed carrots, Hispi cabbage, red cabbage & Yorkshire pudding

Beef burger deluxe, Applewood smoked cheddar, bacon, caramelised onion mayonnaise & chips *

Pan seared sea bass, crushed charlotte potatoes, Swiss chard & beurre blanc *

Risotto of Jerusalem artichoke & parmesan *

EXTRAS

Duck fat roast potatoes 6.5* / Green beans 6.5* / Tender stem Broccoli 6.5 *
Cauliflower cheese 6.5 * / Great Garnetts sage & onion stuffing 6.5 / Yorkshire pudding 2.5

DESSERTS

White chocolate & coconut rice pudding, coconut sorbet *

Selection of Farmhouse cheeses, house chutney & seeded rye cracker *

Sticky toffee pudding, butterscotch sauce, creme fraiche

Chocolate mousse, mandarin sorbet & caramelised white chocolate

Sicilian lemon tart, raspberry 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