



## 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 \*

Rissois 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*