



## A LA CARTE

### APPETIZERS

(served when ready)

Gordal olives 5.5 \*

Truffle & pecorino mixed nuts 6 \*

Maldon sea salt & rosemary focaccia 6.5

Padrón peppers & Maldon sea salt 5.5 \*

Chorizo & garlic aioli 6 \*

### APERITIFS

#### GALVIN CHAMPAGNE

125ML - 15

*Well balanced, fresh and lively with aromas of pear, greengages and citrus fruits*

#### LOW SUN - 10

*Sipsmith Sloe Gin, Amero de Montenegro, orange & cardamom spiced syrup*

### STARTERS

Velouté of salt-baked celeriac, chive chantilly 9.5 \*

Salad of roast butternut squash, blue cheese mousse & pine nuts 11.5 \*

Chalk stream trout, Heritage beetroot salad & citrus crème fraîche 16.5 \*

Parfait of duck liver, red onion marmalade & toasted sour dough 15.5 \*

Great Garnetts scotch egg, celeriac remoulade & pea shoots 12.5

### MAINS

Risotto of Jerusalem artichoke & parmesan 25.5 \*

Seared fillet of sea bass, crushed Charlotte potatoes, salsify, red wine sauce 32.5 \*

Roast Cornish cod, creamed Puy lentils, smoked bacon & crispy cavolo nero 31.5 \*

Chateaubriand for two, chips, green beans & peppercorn jus (*Served medium-rare*) per person 52\*

Pot roast Great Waltham pheasant, petit salé aux lentilles (may contain traces of shot) 28.5

Herb stuffed Suffolk chicken breast, Winter truffle macaroni, crisp sage beignets 34.5

Black Angus 10oz ribeye, shallot puree, fondant potato & red wine sauce 42.5\*

### SIDE ORDERS

Green beans 6.5 \*/ Tenderstem broccoli 6.5 \*/ Honey carrots 6.5 \*

Chips 6.5 \*/ Crisp garlic potatoes 6.5 \*/ Pomme purée 6.5 \*/ Mixed leaf salad 6 \*

### DESSERTS

Sicilian lemon tart, raspberry sorbet 9

Mille-feuille of Yorkshire rhubarb, chantilly cream 9

Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 \*

Dark chocolate mousse, orange sorbet, caramelised white chocolate 11\*

Sticky toffee pudding, butterscotch sauce, crème fraîche 10

### RESTAURANT SEATING TIMES

Monday – Friday lunch: 12:00pm – 2:00pm / Saturday lunch: 11:30am -2:30pm

Monday – Thursday dinner: 6:00pm-8:30pm / Friday & Saturday dinner: 5.30pm--9:00pm

Sunday: 11:30am – 5:00pm

Please let the manager know of any allergies or dietary requirements

(\* Gluten free or can be made with gluten free products) A discretionary service charge of 12.5% will be added to your bill