



MICHELIN BIB GOURMAND

STARTERS

Leek, potato & smoked haddock soup with chives *
Pressed terrine of Suffolk chicken & celeriac, sauce gribiche *
Winter salad of endive, roquefort & caramelised walnuts *

MAINS

Crisp cod fishcake, crushed peas & beurre blanc
Pot roasted Great Waltham pheasant, braised red cabbage & creamed potato *
Risotto of Jerusalem artichokes & chestnut mushrooms *

SIDE ORDERS

Green beans 6.5* / Honey carrots 6.5* / Tenderstem Broccoli 6.5*
Crisp garlic potatoes 6.5*/ Chips 6.5* / Pomme purée 6.5*/ Mixed leaf salad 6*

DESSERT

Buttermilk panna-cotta, poached Yorkshire rhubarb *
Ashlynn goats' cheese, house chutney & walnut & raisin loaf *

2 courses £32 / 3 courses £36

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

Tuesday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made with gluten free products †May contain shot**

A discretionary service charge of 12.5% will be added to your bill