



# 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 roast 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 shell

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