



A LA CARTE

APPETIZERS

(served when ready)

Gordal olives 5.5 *

Smoked Marcona almonds 3.95 *

Maldon sea salt & rosemary focaccia 6.5

Padrón peppers & Maldon sea salt 5.5 *

APERITIFS

GALVIN CHAMPAGNE

125 ML – 15

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

LOW SUN - 10

Sipsmith Sloe Gin, Amaro 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 *

Cured 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

Iron bark pumpkin & sage risotto, aged parmesan 25.5 *

Pavé of line caught sea bass, crushed Charlotte potatoes, salsify, red wine sauce 34 *

Roast Cornish salt 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 purée, fondant potato & red wine sauce 42.5*

SIDE ORDERS

Green beans 6.5 */ Tender stem 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

Greek yoghurt panna cotta, poached Yorkshire rhubarb 9 *

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

Dark chocolate mousse, passion fruit sorbet, caramelised white chocolate 11*

Sticky toffee pudding, butterscotch sauce, crème fraiche 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*