



# MICHELIN BIB GOURMAND

## STARTERS

Pork belly croquettes, burnt apple purée & chicory

Salad of salt-baked beetroot, caramelised walnuts & whipped goats curd \*

Mediterranean fish soup, croutons & rouille

## MAINS

Roast breast of Suffolk chicken, olive oil mash & crispy leeks \*

Wood-roasted cauliflower, tahini, cauliflower & herb purée, crispy shallots \*

Seared fillet of sea bream, fresh tagliatelle, lobster sauce

## SIDE ORDERS

Cauliflower Cheese 6.5\* / Honey carrots 6.5\* / Tender stem broccoli 6.5\*

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

## DESSERT

Clara goat's cheese, walnut & raisin loaf

Greek yoghurt panna cotta, poached Yorkshire rhubarb \*

**2 courses £32 / 3 courses £36**

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

*Monday–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**

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