



# MICHELIN BIB GOURMAND

## STARTERS

Crispy hen's egg, truffled asparagus soup  
Seabass ceviche, lovage jelly, wasabi cream, puffed wild rice, caviar\*  
Suffolk white chicken and pork terrine, celeriac remoulade, pea shoots

## MAINS

Pork belly, mustard mash, braised red cabbage, baked apple, five spice jus\*  
Grilled red mullet, spiced lentils, pea purée, Cornish crab emulsion\*  
Spring pea and mint risotto, roasted red onion petals, grated parmesan,  
kale pesto\*

## SIDE ORDERS

Buttered hispi cabbage 6.5 \* / Mixed leaf salad 6 \* / Long stem broccoli 6.5 \*  
Crisp garlic potatoes / Pomme purée 6.5\* / Chips 6.5/ Fine beans 6.5 \*

## DESSERTS

Plum frangipane tart, orange ice cream  
Comté cheese, seeded lavash cracker, house chutney \*

*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***