



SUNDAY MENU

Appetisers

(Included in Set Menu Price & Served as You Browse)

Maldon sea salt & rosemary focaccia

Starters

Jerusalem artichoke velouté, crusty baguette

Chicken & ham hock terrine, black garlic aioli & toasted sour dough

Charentais, water & honey dew melon, Parma ham, honey & mustard dill dressing (V)

Whipped cod's roe, radish, cucumber, focaccia croutons

English burrata, Isle of White tomato salad (V)

Main Courses

Roast aged sirloin of Dedham Vale beef

Recommended Wine Pairing – Malbec, Argentina 175ml 10.5 / 250ml 15

Roast supreme of Suffolk chicken with pork, sage & onion stuffing

Recommended Wine Pairing – Chardonnay, France 175ml 10.5 / 250ml 15

Roast Dingley Dell pork loin, crackling

Recommended Wine Pairing – C  stelao, Portugal 175ml 9.1 / 250ml 13

Duo of Roast (£12.5 supplement)

Aged sirloin of Dedham vale beef & Suffolk chicken with pork sage & onion stuffing

All roasts come with duck fat roast potatoes, honey glazed carrots, Hispi cabbage, Yorkshire pudding

Beef burger deluxe, tomato, bacon, caramelised onion mayonnaise, skinny fries

Butter poached coley, crushed potatoes, samphire & dashi beurre blanc

Miso glazed aubergine, seaweed tartare & watercress (V)

Extras

Duck fat roast potatoes 6.5 | Fine beans 6.5 | Cauliflower cheese 6.5 | Tenderstem broccoli 6.5

Great Garnetts pork, sage and onion stuffing 6.5 | Yorkshire pudding 2.5

Desserts

Dark chocolate mousse, hazelnut praline (V)

Burnt Basque cheesecake, miso & apple caramel, matcha (V)

Selection of farmhouse cheeses, house chutney & seeded rye cracker(V)

White chocolate panna cotta, granola, local blackberries

Sticky toffee pudding, butterscotch sauce, cr  me Chantilly (V)

2 Courses £44 | 3 Courses £48

Please let the manager know of any allergies or dietary requirements

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