



MICHELIN BIB GOURMAND

Starters

Andalusian Gazpacho, Sea Bream Tartare, Local Saffron
Suffolk Chicken and Ham Hock Terrine, Fig Chutney, Toasted Sourdough
English Burrata, Isle of White Tomato, Wild Rocket

Mains

Dingley Dell Pork Chop, Rose Harissa, Kalamata olive
Dorset Crab Bisque Linguine, Garlic Nduja
Miso Glazed Aubergine, Seaweed Tartare, Watercress

Side Orders

Garlic Crushed Potato, Salsa Verde 6.5 / French Fries 6
Fine Beans & Crispy Shallots 6.5 / Summer Leaf Salad 6

Desserts

Dark Chocolate Mousse, Hazelnut Praline
Baron Bigod Cheese, Truffled Green Man Honey

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

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