



SUNDAY MENU

Appetizers

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

Maldon Sea Salt & Rosemary Focaccia

Starters

Andalusian Gazpacho, Pickled Cucumber & Local Saffron
Provence Peach and Burrata Salad, Pistachio Dukkah & Mint Dressing
Chicken & Ham Hock, Celeriac Remoulade & Toasted Sour Dough *
Salad Of Melon & Parma Ham, Honey & Mustard Dill Dressing *
Cured Hampshire Sea Trout, Horseradish Cream & Pea Shoots *

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 – Castelao, 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 *

Pan Fried Fillet Of Seabass, Crushed Potatoes & Tomato & Caper Sauce *

Broad Bean & Pea Risotto, Rocket & Parmesan Salad *

Extras

Duck Fat Roast Potatoes 6.5*/ Tender Stem Broccoli 6.5 * / Fine Beans 6.5*

Cauliflower Cheese 6.5 */ Great Garnetts, Pork Sage and Onion Stuffing 6.5 / Yorkshire Pudding 2.5

Desserts

Dark Chocolate Mousse, Cherry Sorbet *

Burnt Basque Cheesecake, Vanilla Ice Cream *

Sticky Toffee Pudding, Butterscotch Sauce, Crème Chantilly

Selection Of Farmhouse Cheeses, House Chutney & Seeded Rye Cracker *

Essex Strawberry Eton Mess, Tonka Bean Meringue *

2 Courses £44 / 3 Courses £48

Please let the manager know of any allergies or dietary requirements

** Gluten Free or can be made with gluten free products upon request*

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