



MICHELIN BIB GOURMAND

Starters

Roast figs, lavender honey, goat's cheese mousse (V)
Whipped cod's roe, radish, cucumber, focaccia croutons
Pork rillettes, endive & pear salad, pickled walnut purée

Mains

Butter-poached South coast coley, sweetcorn & shellfish chowder
Suffolk chicken breast, fresh borlotti beans, cavolo nero, salsa verde
Pearl barley risotto, preserved lemon & parmesan crisp (V)

Side orders (v)

Garlic crushed potato, salsa verde 6.5
Green beans 6.5
French fries 6

Desserts

White chocolate panna cotta, granola, local blackberries
Baron Bigod cheese, house chutney, truffled Green Man honey (V)

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