



Sunday Lunch Menu

Thai scented Carrot Soup
Crispy Wonton wrappers, baby Thai basil (v)

Pan Fried Red Mullet
Crispy Squid, Escalivada and Pea shoots

Treacle slow cooked Beef rib
Baby Vegetable salad A la Greque

Roast Leg of Suffolk Lamb
Cream Dauphinoise Potato, creamed Leeks, Rosemary and Redcurrant jus

Roast Prime Sirloin of grass fed Beef & Yorkshire Pudding
Roast Potatoes, seasonal vegetables, Thyme Gravy

Seared Salmon Fillet
Chive Mash, Dill gel, Balsamic pearls, Spinach, Béarnaise sauce

Truffle infused Salsify
Beetroot Gnocchi, & Beetroot turrets, Parsley sponge, Celeriac puree & baby Carrots
(v)

Raspberry & Dark Chocolate Syllabub
Lime Granita

Carrot Cake
Date puree, Carrot jelly discs, Strawberries, Orange Sherbet and Mascarpone

Mini Doughnuts
Chocolate sauce, Apple compote & Vanilla custard

£28.50 Three course's

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.

2/07/17 *All dishes are subject to change at anytime*