



Sunday Lunch Menu

Roast Pumpkin Soup
Roasted Pumpkin Seeds & Candied Pecan Dust (v)

Pan-fried Salt Hake
Crispy Squid, Wonton Wrappers, Mango Gel & Coriander oil

Tonka Bean Braised Ox Cheek
Braised Red Cabbage, Mulled Pork Reduction, Parsnip Crisps

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

Baked Herb Crusted Lowestoft Cod Fillet
Confit Potato, Sea Asparagus, Jerusalem artichoke, Gentleman's Relish & Shrimp Butter

Rioja Blanco Braised Fennel
Smoked Shallot puree, Potato Turrets, Kirsch Cherry gel, Sprouting Broccoli (v)

Baked Chocolate Tart
Blackberry Ripple Ice cream, Honeycomb crumb

Peanut Butter Semi Freddo
Caramel Meringue, Praline & Chocolate Sorbet

Pink Grapefruit Sorbet
Compressed Melon, Carbonated Citrus Curd

£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.

03/09/17 *All dishes are subject to change at anytime*