



Sunday Lunch Menu

Roasted Butternut Squash & Sage Soup
Falafel croquette (v)

Smoked Mackerel Pate
Lemon gel, Frisse & Melba Toast

Charred Tandoori spiced Suffolk Lamb Rump
Pea puree, Roasted Shallot petals, Mango & Red pepper salsa

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

Poached Brill roulade with Smoked Salmon mousse
Grilled Red Pepper coulis, Roast Garlic & Chive Risotto

Potato Gnocchi, Caramelized Goats cheese
Stir fried Vegetables & Coriander Pesto (v)

Beer Brownie with Ale Jelly
White chocolate soil & Mint Choc Chip Ice cream

Layered Mango, Pineapple & Vanilla Panna Cotta
Caramelized Banana, Orange Sherbet & Champagne Sorbet

Peach Melba with Granola Crumb
White Peach gel, Raspberry foam & White chocolate Ice cream

£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.

01/10/17 *All dishes are subject to change at anytime*