



## Sunday Lunch Menu

Broccoli & Stilton Soup  
Binham blue cheese bon bon Broccoli florets (v)

Tandoori Spiced East Coast Cod Loin  
Sweet Potato puree, Almond & Apple Textures

Confit of Duck Leg Terrine  
Brioche croutes, Blackberry gel, Cucumber, Spring onion & Sesame Salad

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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

Pan seared Sea Trout  
Celery, Lemon, Tomato, Rocket Tagliatelli, candied Lemon zest, Cucumber & Fennel foam

Bourbon Vanilla Roasted Salsify  
Onion Puree, Baked Potato foam, Smoked Soft boiled Duck Egg & crushed Hazelnuts  
(v)

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Pecan Tart  
Caramelized Pecan & Apple sorbet

Peach Clafoutis  
Crème Fraiche sorbet

Passion fruit Bavoires  
Mango salsa, Coconut shortbread, sweet Coconut shavings

£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.

01/11/17 *All dishes are subject to change at anytime*