



## Starters

**Chicken Liver Parfait £9.00**

*Brandied Chicken Liver Parfait, Crispy Pork Skin, Candied Pecans, Grilled Figs, Apricot gel, Tarragon Melba*

Chablis, Laroche, Burgundy France 125ml £7.00

**Crab Tian £9.50**

*White Crab meat tower, Wasabi Avocado puree, Samphire, Radish, Brown Crab Ice Cream, Nasturtium*

Chateau Mayne-Graves, Bordeaux 125ml £5.00

**Heritage Tomatoes £9.00**

*Blow torched Feta, Black olive crumb, Compressed Water Melon, Rocket & Balsamic Caviar, Coriander cress & Croutes*

Pinot Grigio Grave del Friuli, Ponte del Diavolo, 125ml £5.00

**Suffolk Game Broth £9.50**

*Baby Carrots, Braised Local Game Meats, with a Rich Game Broth*

Chablis, Laroche, Burgundy – France 125ml £7.00

## Mains

**Salmon Fillet in filo £38.00**

*Watercress Puree, Lemon & Dill Baked Crème Fraiche, Candy Stripe Beets, Sweet Potato & Chive Mash*

Soave Classico, Veneto, Italy 125ml £4.00

**Suffolk Lamb £36.00**

*Single bone Rack & Canon of Lamb rolled in Cacao, Duck Fat Fondant, Textures of Pumpkin, Charred Leeks, Hazelnuts, Espresso Jus*

Brouilly Chateau de Pierreux, Beaujolais 125ml £6.50

**Denham Venison £39.00**

*Seared Venison Fillet, Smoked Game Sausage, Celeriac Dauphinoise, Roasted Baby Turnips, Toffee Parsnip Puree, Savoy Cabbage, Oat Crumble*

Montepulciano d'Abruzzo, Italy 125ml £4.25

**Cauliflower Six Ways £22.00**

*Cauliflower Cous cous, Grilled Cauliflower, Curried Cauliflower, Roasted & Pickled Cauliflower Pomegranate Pearls, Watercress puree (v)*

Chablis, Laroche, Burgundy, France 125ml £7.00

## Fixed Price Menu

*Green Vegetable Veloute  
Charred Fennel*

*Smoked Salmon  
Lemon Crème Fraiche, Prawn Salad,  
Granary Bread*

*Bacon & Mushroom Bourguignon  
Herb Mash*

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*24hour Braised Ox Cheek  
Tarragon Mash, Confit Shallot, Fine  
Beans, Red Wine Jus*

*Herb Crusted Salmon fillet  
Crushed, New Potatoes, Sautéed Savoy,  
Brown Shrimp Butter*

*Forest Mushroom & Rocket Risotto  
Garlic & Herb Baked Mushrooms, Crispy  
Hens Egg*

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*Spotted Dick  
Golden Raisins & Custard*

*Milk Chocolate & Orange Tart  
Orange Curd, White Chocolate Ice Cream*

*Pineapple & Coconut Parfait  
Mango Gel, Pineapple Crisps, Sugared  
Coconut*

Main Course	£22.00
Two Courses	£26.00
Three Courses	£30.00
Tea, Coffee & Petit Fours	£3.50

Some dishes may contain nuts or traces of nut oils. 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 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.

9/01/19 All dishes are subject to change at anytime.