



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

*Roasted Red Pepper and Tomato Velouté
Black Olive Tapenade and Basil*

*Pan Fried Pidgeon
With a Fresh Waldorf Salad*

*Hot Smoked Trout Rilette
Beetroot, Crostini*

*Slow Roasted Lamb Belly
Salsa Verde, Confit Cauliflower*

*Whole Baked Bream
On Mediterranean Vegetables*

*Fricassee of White Bean, Mange Tout and
Rocket*

*Red Pesto and a soft Duck Egg

*Chocolate Mousse
Vanilla Shortbread, Chantilly Cream,
Strawberries*

*Bread and butter Pudding
Vanilla Anglaise, Dark Chocolate Ice
Cream*

*Lemon Meringue Tart
Raspberry Gel, Raspberry Sorbet*

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.

30/01/19 All dishes are subject to change at anytime.