



Fixed Price Menu

Starters

Braised Chicory £9.00

Orange caramel Braised Chicory, Artichoke Puree, Red Cabbage Puree and Rocket salsa (v)

Wild Mushrooms £9.00

Mixed Wild Mushroom mousse, Goats Cheese, Sautéed Enoki, Cepes, Chanterelles, Pan-fried Morels, Balsamic Pearls, Radish, Mushroom Dust (v)

Torched Mackerel £9.50

Blow Torched Mackerel Fillet, Caramel Schnapps, Pickled Dulce, Sea Lettuce, Horseradish Foam, Shallots, Squid Ink Tuille, Sea Weed Gel

Suffolk Pheasant Terrine £9.50

Locally shot Pheasant Terrine, Bedford Lodge Pear Chutney, Pear Gel, Toasted Pistachio Crumbs, Frisse, Ginger Bread Crisp

Mains

Turbot & Lobster £39.00

East Coast Turbot, Vegetable Mosaic, Rich Lobster Ragout. Potato Dauphine ribbon.

Suffolk Duck £38.00

Gressingham Duck Breast & Pithivier of Confit Duck Leg, Celeriac & White Chocolate Purée, Tenderstem, Cassis Jus

Beef Fillet & Ox Cheek £39.00

Seared Beef Fillet, 24hour cooked Ox Cheek, Bubble & Squeak, Chanterelles, Pan Roasted Carrots, Port Wine Jus

Scotch Duck Egg £24.00

Clarence Court Duck Egg, Wild Mushroom & Leek Duxelle, Salt Baked Celeriac Purée, Sweet Potato Fondant, Kale Crisps (v)

Pork & Octopus £34.00

Confit Pork Belly, Textures of Octopus, Roast Tomato & Garlic Purée, Courgette Spheres, Charred Bok Choy, Black Quinoa

*Celeriac Veloute (v)
Blue Cheese, Red Cabbage Puree*

*Corn Fed Chicken, Herb Scotch Egg
Mushroom Jus, Crispy Kale*

*Seared Sea Bass Fillet
Lemon & Fennel, Salsa Verde

*Backstrap of Venison
Rhubarb, Heritage Radishes, Potato,
Parsnips, Sorrel*

*Herb Crusted Pollock
Tagliatelle, Prawn & Clam Cream*

*Courgette Flower, Wild Garlic Parsley
Red Pepper puree, Beetroot & Balsamic
Potato puffs, silver skin onions, peas*

*White Chocolate Panna Cotta
Balsamic Berries, puff Pastry Crisps*

*Bread and Butter Pudding
Vanilla Anglaise, Blueberry Sorbet*

*Cardamom Crème Brulee
Honey Roasted Figs, Vanilla Ice Cream,
Orange Crisps*

Main Course £22.00

Two Courses £26.00

Three Courses £30.00

Tea, Coffee & Petit Fours £3.50

13/03/19 All dishes are subject to change at any time.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. Some dishes may contain nuts or traces of nut oils.

We try and use sustainable fish wherever possible.

All the dishes on the menu are inclusive of VAT.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all hotel staff without deductions.