



Starters

Braised Chicory £9.00

Orange Blossom & caramel Braised Chicory, Artichoke Puree, Red Cabbage Puree and Rocket Pesto, Pickled Mustard Seeds (v)

Wild Mushrooms £9.00

Mixed Wild Mushroom mousse, Mushroom Terrine, Goats Cheese gel, Pickled Enoki, Sautéed Oyster mushrooms and Chanterelles, Mushroom Dust, Celery Cress (v)

Torched Mackerel £9.50

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

Bacon Dust Pork Fillet £9.50

Dingley Dell Pork Tenderloin, Barbeque Glaze, Charred Sweetcorn, Vine ripe Plum Tomato, Roasted Asparagus

Mains

Beetroot Cured Cod £37.00

Beetroot cured Salt Cod Fillet, Razor Clam Salsa, Squid Ink, Lemon Gel, Dill Butter Mash, Samphire

Dingley Dell Pork Trio £38.00

Aspall's Cyder Battered Pigs cheek, Pork Fillet Wellington, Crispy Pork Belly, Cyder Gel, Butternut Puree, Kale, Baby Spinach

Denham Venison Fillet £39.00

Seared Venison Fillet, Heritage Radishes, Rhubarb Textures, Potato Cage, Sorrel Puree, Parsnip Ice Cream Port Wine Jus

Courgette Flower £24.00

Wild Garlic Parsley, Red Pepper Puree, Beetroot & Balsamic Potato Puffs, Silver Skin Onions & Peas (v)

New Season Lamb £34.00

Lamb Fillet wrapped in Jack by the Hedge & Parma Ham, Crispy coated Sweetbreads, Smoked Salsify, Jerusalem Artichoke Puree, Crisps Enoki Mushrooms, Lamb Jus

Fixed Price Menu

*Classic Borscht Soup
Beef Tartare & Candied Beetroot*

*Twice Baked Suffolk Blue cheese Souffle
Smoked Haddock & Crispy Bacon Lardons*

*Bruschetta of Yellow Cherry & Beef
Tomato
Mozzarella, Basil Pesto

*Seared Fillet of Dingley Dell Pork
Cumin & Carrot, Tzatziki, Sweet Potato
Fondant*

*Pan roasted Barramundi
Dressed Native Oyster, Yellow Courgette
& Saffron*

*Sautéed Gnocchi
Roasted Red Pepper, Tomato, Rocket,
Aged Parmesan*

*Cappuccino Crème Brulee
Mini Cookies, Cantucci Crunch*

*Lime Eton Mess
Lime Curd, Meringue, Chantilly &
Strawberry Ice Cream*

*Double Chocolate Mousse
Orange Sorbet, Hazelnut Praline*

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

10/04/19 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.