

Fixed Price Menu

*BBQ glazed Cauliflower (v)
Onion Jam, Blue Cheese, Spring Onion,
Chili*

*Aspall & White Onion Velouté
Ham Hock Terrine & Asparagus*

*King Prawn
Chorizo Jam, Polenta, Lemon Oil, Olives*

*Langoustine & Wood Pigeon
Nettles, Tenderstem Broccoli, Ancient
Grains, Elderflower*

*Pan Seared Salmon
Salmon Iso maki, Shrimp Dust, Wasabi,
Mooli, Soy & Coriander*

*White, Purple & Cambridge Asparagus
Duck Egg, Rhubarb, Strawberries &
Horseradish*

*Peach Melba
Praline Mousse & Raspberry Sorbet*

*Pineapple Bavaroise
Mango Jelly, Crisp Bana, Passion Fruit &
Coconut Sorbet*

*Triple Chocolate Mousse Cake
Wafer Swirl & Strawberry Ice Cream*

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

Mains

Beetroot Cured Cod £37.00
*Beetroot cured Salt Cod Fillet, Razor
Clam Salsa, Squid Ink, Lemon Gel, Dill
Butter Mash, Samphire*

Pan Roasted Poussin £36.00
*Suffolk Spring chicken, Sour Dough &
Hay scented Broth, Spring Vegetables,
Meadow Flowers, Sticky Leg Hot Pot*

Denham Venison Fillet £39.00
*Seared Venison Fillet, Heritage
Radishes, Rhubarb Textures, Potato
Cage, Sorrel Puree, Parsnip Ice Cream
Port Wine Jus*

Sweet potato Hasselback £24.00
*Shaved Black Summer Truffle, Brie,
Forest Floor Mushrooms, Spinach
Puree (v)*

New Season Lamb £34.00
*Lamb Fillet wrapped in Jack by the
Hedge & Parma Ham, Crispy coated
Sweetbreads, Smoked Salsify,
Jerusalem Artichoke Puree, Crispy
Wild Mushrooms, Lamb Jus*

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*

15/05/19 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.

🌸🌸 Rosettes – for culinary excellence