

Fixed Price Menu

Starters

Cambridge Asparagus £9.50

Spring Salad of Cambridge Asparagus, Jersey Royals, Olive & Citrus, Slow Cooked Egg Yolk, Fresh Asparagus & Mint Presse (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

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

Companion Planting £24.00

White, Purple & Cambridgeshire Green Asparagus, slow cooked Duck Egg, Rhubarb & Strawberries, Ginger & Horseradish Coral sponge, Strawberry Hollandaise (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

*Red Pesto Risotto
Red Leicester, Blackened Cherry Tomato
(v)*

*Bedford Lodge Ploughman's
Crispy Hens Egg, Hand Raised Pork Pie,
Scorched Brie, Tomato Chutney*

*Spring Crab Salad
Rillette's, Pickled Fennel, Pomegranate,
Quinoa & Marinated Broccoli*

*Paupiette of Plaice & Lobster Mousse
Mussel Cream, Saffron New Potatoes,
Crispy Kale*

*Pan seared Duck Breast
Salt Baked Beetroot Risotto, Fennel
Ceviche, Stilton Crumb, Blueberries*

*Korean Japchae
Stir Fried Sweet Potato Noodles, Sesame
seeds, Shiitake, Spinach, Egg, Spring
Onions*

*Apple Crème Brulee
Granny Smith Crisps, Apple Sorbet*

*Spiced Rum Soaked Ginger Bread
Seared Pineapple, Orange Gel, Honey
Comb Ice Cream*

*Pear & Chocolate Cheese Cake
Dulce de Leche, White Chocolate Ice
Cream*

Main Course £22.00

Two Courses £26.00

Three Courses £30.00

Tea, Coffee & Petit Fours £3.50

12/06/19 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.