Starters

Sea Spinach Veloute £9.50

Sea Spinach Veloute, Goats cheese, Champagne Foam, Sweet Potato Gnocchi, Charred Fennel, Tempura Samphire (v)

Hay Smoked Hake £9.00

Meadow Hay Smoked Hake Tartare, Textures of Butternut Squash, Apple & Sea Herbs with Toasted Oats

Whiskey Ham Hock £9.50

Whiskey Glazed Ham, White Bean & Truffle, Pistachio Salt, Tomato Gel & Heritage Tomatoes

Bacon Dust Pork Fillet £9.50

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

Mains

Rock Pool Risotto £37.00

Seared Scallops, Clams, Mussels, Tiger Prawns, Samphire, Truffle, White Chocolate Risotto, Grana Padano Parmesan

Roasted Wood Pigeon £36.00

Suffolk Wood Pigeon, Assiette of Beetroots, Pave Cobble Ewe's Milk Cheese, Poached Nectarines, Summer Pea's, Broad Beans, Radishes.

Denham Venison Fillet £39.00

Thyme Crusted Venison Fillet, Roasted Shallot, Smoked Baby Carrots, Caramelised Onion Puree, Raspberry gel, Parsnip Crisps, Cavalo Nero, Mochaccino Jus

Avocado &Broccoli £24.00

Avocado & Roasted Tenderstem Broccoli, Sesame Brown Rice Salad. Pickled Red Onion Wedges, Soy & Wickham Brook Honey Dressing, Coriander, Shaved Chilli (v)

New Season Lamb £34.00

Lamb Cutlets marinated in Balsamic, Honey & Fig, Rose Water Gel, Toasted Pistachios, Butternut Puree, Crispy Prosciutto, Blueberry, Feta & Rocket Salad

Fixed Price Menu

Seared Scallops
Roast Carrots, Fennel & Shallots, Lentils, Celeriac Puree

Double Cooked Pork Belly
Apple, Tomato Chutney, Crispy Skin, Baked Jersey Royals

Kale Veloute
Suffolk Blue Cheese Bon Bon (v)

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24hour Braised Ox Cheek
Norfolk Wholegrain Mustard Mash, Fine Beans

Line Caught Mackerel
Sautéed New Potatoes, Fennel, Onions, Tomato & Basil Sauce

Pan Seared Polenta (v)
Tenderstem, Asparagus, Capers, Red Onion, Tomato Salsa

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Chocolate & Passion Fruit Delice
Mango Textures, Pineapple Sorbet

Yoghurt & Redcurrant Cheese Cake
Liquid Redcurrant Center, Mint Jelly, Strawberry Crisps

Warm Spiced Rum & Ginger Cake
Caramel Cream, Toffee Sauce, Clotted cream Ice Cream

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

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7/08/19 *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.