

SEASONAL MENU

Monday - Friday 12pm – 2:30pm / 5:30pm – 9pm

Saturday 12pm – 9:30pm Sunday 12pm - 6pm

All ingredients are locally sourced where possible



STARTERS

Smoked Duck (GF) 9.95

roast beetroot, hazelnut pesto, pickled blueberry and endive

Hot Smoked Salmon (GF) 9.95

tarragon, confit egg yolk and asparagus

Whole Argentinian Red Prawns (GF) 10.50

sun blushed tomato and garlic butter and endive

Roast Celeriac (GF) (V) (VO) 8.95

Suffolk blue and pear salad, endive, walnuts and chive oil

Chilled Strawberry and Black Pepper Soup (GFO) (V) (VO) 8.95

balsamic, whipped goats cheese, bruschetta and mint

Crispy Poached Hens Egg (GF) 10.95

chorizo and scallop tartare

MAIN COURSES

Beef Fillet (GF) 34.95

celeriac fondant, charred summer cabbage, bone marrow fritter, pink peppercorn and anchovy gremolata

Roast Saddle Of Lamb (GF) 24.95

roast pistachio crust, tamarind and date purée, crisp polenta, tender stem broccoli, preserved lemon and pomegranate

Tikka Style Monkfish Tail (GF) 25.95

onion bhaji, Bombay potato, white chocolate and almond Kerala sauce and poppadum shards

12oz Long Horn Rib-Eye Steak (GF) 37.95

porcini dust, roast tomatoes, mushrooms, truffle and pecorino chips

Cajun Roast Summer Squash and Almond Salad (GFO) (V) (VO) 16.95

chicory, crumbled goats cheese and herb croûtes

Roast Miso and Soy Poussin Chicken (GF) 17.95

lemon garlic and chilli dressing, pak choi, rice noodle and peanut salad

ON THE SIDE 3.95

Home-made Onion Rings (GF) (V)

Home-made Hand Cut Chips or Fries (GF) (V)

Home-made Red Cabbage and Apple Slaw (GF) (V)

Two Elote Corn Cobs brushed with lime mayo, chilli and pecorino cheese (GF) (V)

Little Gem Wedge Salad, goats cheese dressing, lemon zest and toasted seeds (GF) (V)

Please speak to your service team if you have any allergies or dietary requirements
(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan (VO) Vegan Option