

Evening menu

3-courses £40

The Watering Place

Starters

Celeriac Soup – Toasted Hazelnuts (VE, GF)

Beetroot Salmon Gravlax, Lime Sorbet, Fennel (GF)

Duck & Truffle Suffolk Paté, Toasted Brioche,
Fig & Balsamic Chutney (GF*)

Main course

Dedham Vale Marinated Beef Sirloin, Champ Mash, Watercress,
Burned Shallots, Pickled Walnut Salsa Verde (GF)

Fillet of Cod, Poached Egg, Crushed Jersey Royals, Wilted Spinach,
Chive Butter Sauce (GF)

Aubergine, Freekeh & Cashew Tagine (VE, GF)

Dessert

Chocolate Tartelette, Raspberry Crèmeux

Rhubarb Soufflé, Pistachio Gelato (GF) *(Please allow 20 minutes)*

Selection of Suffolk Cheeses, Quince Jam, Water Biscuits (GF*)

GF Optional*