



Dinner Menu

3 Course - £40

STARTERS

Winter Vegetable Soup (VE/GF)

Warm Rosemary Spiniata

Ham Hock & Pea Terrine

Piccalilli, Sourdough Crisps

Beetroot Gravdlax

Radish, Mouli, Pickled Fennell

MAIN COURSE

Venison Leg

Roast celeriac, Fondant Potato, Braised Red Cabbage

Roast Hake

Parmenier Potatoes, Salsify, Citrus, Radicchio

Roasted Jerusalem Artichoke (VE/GF)

Potato Puree, Crispy Brie, Honey

DESSERT

Sticky Toffee Pudding (GF)

Clotted Cream

Tarte au Citron

Raspberry Sorbet

Vegan Caramelised Biscuit Cheesecake (VE)

Vanilla Gelato

Suffolk Cheese Board

Traditional Accompaniments