



# Winter Set Menu

Negroni - 8.5 | Prosecco - 6 | Old Fashioned - 8.5

## *Roasted Celariac Velouté*

Roasted celeriac velouté with Suffolk Gold cheese on toast

( available vegan with sautéed mushrooms on toast )

## *Salmon Fish Cake*

Roasted salmon fish cake with green apple & chorizo preserve

## *Suffolk Game Terrine*

Terrine of Suffolk game, Armagnac prunes, brioche

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## *Wild Mushroom Risotto Cake*

Wild mushroom risotto cake, broccolini, sweet soy & black sesame

( Available as vegan )

## *Cod Loin Fillet*

Roasted potatoes, parsnip, leek & walnut gremolata

## *Suffolk Pork Belly*

Slow cooked pork belly, pomme purée, pak choi, quince sauce, popcorn crackling

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## *Dark Chocolate Ganaché*

Classic dark chocolate ganaché with honey comb & chocolate ice cream

## *Seasonal Sorbet with Meringue*

Two scoops of sorbet with meringue (vegan)

## *Local Cheese Board*

Baron Bigod, Binham blue, Suffolk Gold, Grapes, fruit chutney, oat cakes ( £3 supplement )

Port - 4 | Coffee Liqueur - 5.5 | Dessert Wine - 7.5

Lunch Two Courses £22 | Three Courses £25 excluding Sundays

Dinner Two Courses £24 | Three Courses £27 excluding Saturdays

All of our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available. Please ask for details.

Wine vintages may vary & 125ml glasses available from £4.2. Game may include shot. Fish may contain bones.