



June Set Menu

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

Butternut Squash Soup

Butternut squash soup with devilled cheese on toast

(available vegan with sautéed mushrooms on toast)

Asparagus & Goat Cheese

Whipped goat cheese, asparagus, British rhubarb & pink peppercorn pickle

Ham Hock Terrine

Suffolk ham hock terrine with broccolini & crisp hens eggs

Chestnut Mushroom Linguine

Linguine pasta, chestnut mushrooms, spinach, vegan cream sauce

Sea Bass Fillet

Crushed new potatoes, sea greens, pickled wild mushrooms

Suffolk Pork Belly

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

Orange Polenta Cake

Orange polenta cake, pomegranate, rose syrup, yogurt & pistachios

Seasonal Sorbet with Meringue

Two scoops of sorbet with meringue (vegan)

Apple & Rhubarb Crumble

Spiced apple & rhubarb, oat crumble with vanilla ice cream

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

Lunch Two Courses £23 | Three Courses £26 excluding Sundays

Dinner Two Courses £25 | Three Courses £28 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 £4.5. Game may include shot. Fish may contain bones.