

SUNDAY MENU

STARTERS

Smoked pancetta and pea croquettes, pea and mint puree and garlic mayonnaise

Cured and scorched fillet of mackerel, cucumber, samphire, quinoa and beer batter scraps

Ricotta, spinach and chive cappelletti, broccoli and flaked almonds

Salt cod brandade, tartar vinaigrette, blood orange, nasturtium and sourdough crostini

Wye valley asparagus, crispy poached egg, asparagus and pepper salsa and a bearnaise emulsion

MAIN COURSES

Roasted forerib of Ashdale beef with Yorkshire pudding

Rump of lamb with a port and mint jus

Roasted loin of Blythburgh pork with apple compote and crackling

(All roasts are served with roasted potatoes and market vegetables)

Pan seared trout, charred baby gem, broad beans, pomme dauphine and a mussel and saffron sauce

Heritage potato, spinach and butternut squash lasagne with coriander pesto and baby onions

DESSERTS

Mocha panna cotta, whisky jelly, milk ice cream and a madeleine

Orange and mascarpone mousse, streusel and a cardamom ice cream

Baked chocolate and beetroot cake, lemon yoghurt, candied pine nuts and beetroot sorbet

Iced banana parfait, tahini paste, yuzu and a toffee ice cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 Courses £26.00 / 3 Courses £35.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"All you need is love.
But a little chocolate now and then doesn't hurt"*
CHARLES M. SCHULZ