

SUNDAY MENU

STARTERS

Ham hock fritters, piccalilli, compressed apple, cauliflower and cider foam

Home smoked salmon feuilles de brick cannelloni, fennel and beetroot textures

Marinated baby plum tomatoes, focaccia crostini, aged balsamic vinegar and a mozzarella ice cream

Crispy Cajun spiced chicken wings, Romesco sauce, baby gem and charred baby corn

Black truffle gnocchi, smoked leek velouté and pickled shallots

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)

Fillet of sea bass, confit baby artichokes, broccoli and hazelnut couscous and a shrimp nage

Goats cheese and beetroot tortellini, spinach, toasted pine nuts and a roasted white onion velouté

DESSERTS

Coconut and dark rum cheesecake, pineapple, rum sponge and a coconut and lime sorbet

Yoghurt and honey parfait, granola, raspberries and a black sesame ice cream

Strawberry bavarois, black pepper meringue, basil, strawberries and a Pimms sorbet

Bitter chocolate beignet, salt caramel gel, peanut brittle and a passion fruit ice cream

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

2 Courses £27.00 / 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