



Flint Vineyards - Charmat Sparkling Rose 125ml **£9.85** / Btl **£45**
Peach Spritz - Moose peach, Prosecco and White Grape & Apricot Soda **£11**

Two Course Set Menu £28 | Three Course Set Menu £34

House Focaccia, served with confit garlic butter // honey butter **£4.5**
Baked Camembert, chilli jam, cheese straws (for 2) **£15**

STARTERS

Cured Salmon, pink grapefruit, honey tuile, greek yoghurt
Roast Celeriac & Apple Soup, walnut pesto, crispy shallot **N**
Cauliflower Burnt Ends, dukkah crumb, dressed cauliflower leaves, black onion, chilli **VG N**
Suffolk Chicken and Pesto Terrine, parma ham crumble, chicken crackling, walnut pesto **GF N**
Parmesan and Mustard Fish Cake, hot tartar sauce, peas
Scotch Egg, house kimchi, pickled radish

MAINS

Roast Suffolk Sirloin of Beef // Roast Chicken breast // Whiskey and Thyme Roast Pork Loin
roast potatoes, parsnip & carrot, red cabbage, Yorkshire pudding
Spiced Butternut Squash and Spinach Wellington, roast potatoes, parsnip & carrot, braised red cabbage **VG**
Eastern Gold Battered Haddock, triple cooked wedges, pea salad, tartare sauce
Roast Cod Fillet, braised fennel, potato and chorizo terrine, chive split cream
Braised Thetford Black Pork Cheek with red wine risotto and crispy parsnip
Miso Glazed Aubergine, red pepper hummus, Moroccan spiced chickpeas **VG GF**

SIDES £4.5

Roast hispi cabbage, sriracha mayonnaise and onion / Roast carrots, dukkah crumb **N**
Skinny fries / New potatoes / Cauliflower cheese **£5** / Peppercorn sauce **GF £2.5**

DESSERTS

Suffolk Apple and Berry Crumble, vanilla custard **VG GF**
Sticky Toffee Pudding, rum spiked toffee sauce, 'Saffron' vanilla ice cream
Mulled Pear, mulled wine syrup, yogurt sorbet, roast pecans
Lincolnshire poacher oak smoked cheddar, parma ham, grape chutney, puffed sultanas, artisan crackers
Saffron Dairy Ice Creams (£3 per scoop) **GF VGA**
Vanilla, Strawberry, Chocolate, Rum and Raisin, Espresso, Blackberry
House sorbets (£3 per scoop) **GF**
Pornstar martini, Bramley apple, Yogurt

Petit Fours £5

Callebaut White and 70% Dark Chocolate Fudge, Pâte de fruit

Please let a team member know of any allergies or dietary requests
A discretionary service charge of 10% will be added to your bill