



WHILE YOU DECIDE



Wild Idol Sparkling 0% £7.20

Wild Idol is a vibrant and naturally alcohol-free sparkling alternative to wine, hand-crafted from a superior blend of grapes by expert winemakers. Vegan, gluten-free and rich with delicate bubbles, it is the perfect alternative to alcohol for those who want to drink less, without compromising on taste.

2 course set menu £28 | 3 course set menu £34

House Focaccia, served with confit garlic butter or honey butter £4.5  
Mixed olives VG GF £4.5

#### STARTERS

Cured Salmon, pink grapefruit, honey tuile, greek yogurt £10.5  
Roast Celeriac & Apple Soup, walnut pesto, crispy shallot N £8  
Cauliflower Burnt Ends, dukkah crumb, dressed cauliflower leaves, black onion, chilli VG N £8.5  
Suffolk Chicken and Pesto Terrine, parma ham crumble, walnut pesto GF N £9.5  
Purple sprouting broccoli, citrus dressing, parma ham crisp, chicken crackling GF £8.5  
Scotch Egg, house kimchi, pickled radish £9

#### MAINS

Roast Suffolk Sirloin of Beef £22  
Rosemary and garlic braised lamb shoulder £23  
Whiskey, apple and thyme Roast Pork Loin £22  
Spiced Butternut Squash and Spinach Wellington VGA 16.5  
Served with roast potatoes, parsnip & carrot, braised red cabbage, kale, Yorkshire pudding and Red wine Gravy  
Eastern Gold Battered Haddock, triple cooked chips, pea salad, tartare sauce £17.5  
Roast Cod Fillet, braised fennel, potato and chorizo terrine, chive split cream £24  
Marinated Chicken, indian spiced yogurt, red lentil and spinach dahl, cashews, coriander, crispy onion N £20.5  
Miso Glazed Aubergine, red pepper hummus, Moroccan spiced chickpeas VG GF £16

#### SIDES £4.5

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

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



## DESSERTS

**Chocolate Ganache**, mead poached squash, chocolate tuile £9

**Eton Mess**, raspberries, meringue, chantilly cream £9

**Banoffee pudding**, banana ice cream, chocolate caramel tuile £10

**Lincolnshire poacher oak smoked cheddar**, parma ham, apricot mustard, golden sultanas, crackers  
£11

**Sticky Toffee Pudding**, toffee sauce, 'Saffron' vanilla ice cream £9

**Saffron Dairy Ice Creams** (£3 per scoop) **GF VGA**

Vanilla, Strawberry, Chocolate, Rum and Raisin, Espresso, Blackberry

**House sorbets** (£2 per scoop) **GF**

Bramley apple, Raspberry, Pear

### **Petit Fours £5**

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