

LUNCH SET MENU

2 courses £39 3 courses £45

STARTER

Treacle Cured Secret Smokehouse Salmon
Horseradish Cream

Aged Lake District Farm Beef Tartare
Cured Egg Yolk, Matchstick Potatoes

Heritage Beetroot & Buffalo Mozzarella
Aged Balsamic (V)

Marinated Outdoor Grown Provence Tomatoes
Olives, Basil, Fresh Almonds, Pickled Radish (Ve)

MAIN COURSE

Fish & Chips

Scottish Haddock Fillet, Thick Cut Chips, Tartare Sauce, Lemon

Caesar Salad

Romaine Leaf, Garlic Croutons, Anchovy, Aged Parmesan, Caesar Dressing
Add to your salad: Suffolk Free Range Chicken

Japanese Poke Bowl

Seasoned Sushi Rice, Avocado, Edamame, Wakame with the choice of Raw Yellowfin Tuna or Torched Loch Duart Salmon

Escalope of Suffolk Chicken Holstein

Fried Hens Egg, Anchovy Butter, Capers, Lemon

Grilled Flat Iron Steak

Bordelaise Sauce, French Fries

Grilled Trombetta Courgette

Tempura Courgette Flower, Quinoa & Pine Nut Pesto, Basil, Courgette Sauce (Ve)

DESSERT

Lemon & Strawberry Millefeuille (V)

Basque Cheesecake, *Strawberry Compote (V)*

Profiteroles, *Vanilla Ice Cream, Chocolate Sauce (V)*

Seasonal Cheese

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

(V) Vegetarian (Ve) Vegan

Our fish is MSC certified. Our meat is Red Tractor certified.

Should you have any questions regarding the content, preparation or calorie information of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.

DINNER SET MENU

2 courses £39 3 courses £45

STARTER

Treacle Cured Secret Smokehouse Salmon
Horseradish Cream

Aged Lake District Farm Beef Tartare
Cured Egg Yolk, Matchstick Potatoes

Heritage Beetroot & Buffalo Mozzarella
Aged Balsamic (V)

Marinated Outdoor Grown Provence Tomatoes
Olives, Basil, Fresh Almonds, Pickled Radish (Ve)

MAIN COURSE

Grilled Loch Duart Salmon
Cucumber, Grapes, Yuzu Koshō Butter Sauce

Escalope of Suffolk Chicken Holstein
Fried Hens Egg, Anchovy Butter, Capers, Lemon

Grilled Flat Iron Steak
Bordelaise Sauce, French Fries

Roasted Cutlet of Devon Lamb
*Borlotti Beans with Corn & Tomatoes, Romesco Sauce,
Fresh Ricotta, Mint Infused Lamb Jus*

Grilled Trombetta Courgette
*Tempura Courgette Flower, Quinoa & Pine Nut Pesto, Basil,
Courgette Sauce (Ve)*

Gnocchi Parisienne
Pea, Broad Bean, Girolle, Pecorino Cheese (V)

DESSERT

Lemon & Strawberry Millefeuille (V)

Basque Cheesecake, *Strawberry Compote (V)*

Profiteroles, *Vanilla Ice Cream, Chocolate Sauce (V)*

Seasonal Cheese
Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

(V) Vegetarian (Ve) Vegan

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