



AUTUMN & WINTER 2023/24

£53.00 PER GUEST

START

Celeriac soup, apple, chives

Organic salmon, avocado, beetroot, celery cress

Hen's egg, Adnams bitter, English mustard, onion

MAIN

Suffolk chicken, dauphinoise potato, green beans, chantenay carrots

Hake and artichoke risotto, Parmesan, Italian rocket

Spinach roulade, heritage potatoes, Stilton, coastal herbs

FINISH

Cox apple, buttermilk, crispy filo

Chocolate brownie, vanilla ice cream, salted toffee

Suffolk cheddar, chutney, water biscuits



AUTUMN & WINTER 2023/24

£69.00 PER GUEST

START

Textures of beetroot, Tippy Billy cheese, wild honey

Avocado sea trout, pickled courgette, radish, pea shoots

Chicken liver parfait, roasted wing, hazelnuts, soy

MAIN

Angus beef steak, creamed potato, sprout tops, beer gravy, parsley

Salmon, wild cabbage, clams, buttered leeks

Baked celeriac and onion Wellington, young spinach, Madeira

FINISH

Croissant pudding, Earl Grey ice cream, blackberries

Baked apple, buttermilk, oats, muscovado sugar

Bitter chocolate tart, malt ice cream, cocoa



AUTUMN & WINTER 2023/24

£79.00 PER GUEST

START

Leek and cep gnocchi, artichoke, truffle oil

Quail breast, smoked squash, feta, cobnuts

Orkney scallops, pickled apple, white radish, vanilla

MAIN

Goosnargh duck, chervil roots, kale, girolle mushrooms

Brill, herb spaetzle, rock samphire, smoked roe

Potato terrine, sprouting broccoli, carrot purée, sprout hearts

FINISH

Bitter chocolate textures, cherry sorbet, hazelnut oil

Vanilla terrine, water mint, oats, meringue

A selection of British cheeses, chutney, Garibaldi biscuits, fruit loaf