

sunday lunch menu...

£38.00 per person

Spring Pea Velouté (V)

Quails eggs, potato spiral

Duck Liver Parfait

Granny smith apple, granola and toasted brioche

Bucklesham Asparagus

Hollandaise sauce

Warm Croquettes of Talbooth Smoked Salmon

Beetroot, celery and keta caviar

Pressing of Suffolk Ham Hock

Homemade piccalilli, mustard frills and croutons

Goats Cheese Mousse and Beetroot (V)

Pear, pomegranate and endive

Roast Ribs of Dry Aged English Beef

Yorkshire pudding, roast potatoes and gravy

Roast Rack of Dingley Dell Pork with Crackling

Butternut squash, pomme puree and charred boc Choi

Rump of Suffolk Lamb

Dauphinoise, white asparagus and morels

Devonshire Duck Breast

Wild garlic, St George mushrooms and sprouting broccoli

Shotley Landed Cod

Herb brandade, spinach and brown shrimps

Pan roast fillet of Brill

Crushed new potatoes, samphire, heritage tomatoes and muscle cream

Apricot and Peach Bakewell

Raspberry, vanilla, caramel

Chocolate and Hazelnut Tart

White chocolate ice cream, orange infused anglaise

Trio of Strawberries with Mint Syrup

Cheesecake, tart and sorbet

Selection of British and French cheeses

Raisin bread and pear chutney

Prices include vat at 20%. A menu is available advising which dishes contain the 14 major allergens. Please note that some of our dishes may contain traces of nuts and shots. Please speak to the Restaurant Manager or a member of staff.