

À la carte

Starters

Courgette & watercress soup with herb pistou and pecorino **£6.50**

Chargrilled Cornish mackerel, soy, ginger, baked cucumber, coriander and yoghurt **£8**

Confit rabbit rillettes, kohlrabi & grain mustard remoulade, cox apple and puff pastry **£10**

Marinated heritage tomatoes, hung feta, dried olive and Bloody Mary dressing **£7.20**

Main Courses

Thyme & sea salt quail breast and glazed leg,

celeriac puree fondant potato and red wine & blackberry sauce **£19**

Fresh pappardelle pasta, spinach, cherry tomato, toasted cob nuts, parmesan and lemon **£15.50**

Roast North Sea cod fillet, pea puree, scraps, malt vinegar potatoes,

mussel sauce and tartare dressing **£18.50**

Ballotine of Suffolk chicken, smoked bacon and corn risotto,

wilted autumn greens and rapeseed dressing **£16.50**

Desserts

Traditional Christmas pudding with homemade brandy sauce **£6.95**

Braeburn apple charlotte, vanilla custard, fresh diced apple and lemon syrup **£7.20**

Dark chocolate mousse, shortbread crumb, orange curd and baked chocolate **£7.50**

Selection of artisan British cheeses, spiced oat biscuit and homemade grape chutney **£8.50**

Selection of ice creams and sorbets with mini butter sable biscuits **£2 per scoop**

Side dishes

Pomme Anna with tarragon butter **£4**

Chantenay carrots with thyme, garlic and orange **£4**

Bulgar wheat, red onion, lemon and parsley **£4**

Please note we add a discretionary 12.5% service charge to all bills. 100% of this charge goes to the team members.

Table d'hôte

two course lunch £21

three course lunch £25

Starters

Cream of courgette soup with garlic cream

Confit of chicken, Debs' plum chutney, sourdough and kohlrabi

Potted Scottish salmon, dill, lemon and soda bread

Main Courses

Roast chicken supreme, sweetcorn puree, garlic roasted potatoes and buttered greens

Grilled fillet of Cornish mackerel, celeriac puree, baby potatoes and autumn salad

Pea, feta & parsley risotto, mustard dressing and watercress

Desserts

Dark chocolate mousse, shortbread and orange

Apple charlotte with vanilla crème fraiche

Selection of ice creams & sorbets