

Month of Love Menu

starters

Sweet potato, coconut and rice soup, coriander cress (VG) (GF)

Pressed ham hock terrine (G)(MU)(S)(CE)(SY)
Orange & micro herb salad, celeriac remoulade, sourdough wafer

Thick-cut smoked Salmon (F)(M)(E)(MU)
Smoked salmon, dill mousse, crème fraiche potato salad

Beetroot tartare (M)(N)
Whipped goats curd, apple and walnuts

main course

Roasted Chateaubriand to share (M)(S)(G)
Hand cut triple cooked chips, slow-roasted portobello mushrooms, baked tomatoes, Roscoff onion & watercress with either peppercorn or blue cheese sauce
£20.00 supplement

Grilled hake and chilli crab (F)(CR)(M)(E)MU
Confit new potato cake, crab bisque, air-dried heritage tomato

Chicken and Pancetta roulade (S)(M)
Dauphinoise potatoes, petit pois a la francais

Crown prince squash, chickpea and spinach tagine (G)(VG)
Aromatic Israeli couscous

sides (£4 per serving)

Dauphinoise potatoes (M) Wilted greens (M) Thick cut chips (G)
Fries (G) Roasted Portobello mushrooms (S)

dessert

Individual salted caramel and chocolate Marquis (SV)(G)(E)(M)
Raspberry gel, fresh raspberries, vanilla ice cream

Boxford Farms strawberries, vanilla, citrus syrup (G)(E)(M)
Sugared cinnamon palmier

Iced spiced Pineapple parfait, (M)
Coconut gelato, mango and papaya salsa

Whiskey and chocolate pecan nut pie (M)(E)(S)(N)(G)
Caramel ice-cream

Cheese
Baron Bigod, Binham Blue, Suffolk Gold, Fried Rosary, Roquefort
Served with artisan crackers, chutney and grapes (G)(M)(E)(S)
£5. supplement

petit fours

(G)(M)(E)(N)