

Proud to Champion, Great British Produce

East Anglia is our home,
what we don't or cannot grow here,
we ensure we source sustainably,
and more importantly, locally.



2 Course Wine Flight

Dinner, Bed & Breakfast Guests

125ml - 26

dishes between the lines included, upgrade;

175ml - 34

supplement per dish outside of the lines

250ml - 44

supplement Tasting Menu - 25

To Start

Quail

bacon - sweetcorn - mölli

- 15 -

Bodega Pirineos, 3404, Chardonnay Gewürztraminer, 2023, Somontano, Spain

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Beetroot

puffed spelt - horseradish - goats curd

- 14 -

Raats, Dolomite, Cabernet Franc, 2022, Stellenbosch, South Africa

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Mackerel

raspberry - lemon - beetroot

- 16 -

Domaine Félines Jourdan, Picpoul de Pinet, 2022, Languedoc, France

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Ravioli

lemon - pea - ricotta

- 12 -

Chateau de Tracy, Pouilly-Fume, 2022, Loire Valley, France

Wagyu Beef

egg yolk - crumpet - cucumber

- 19 -

Figli Luigi Oddero, Barbaresco Rombone, 2019, Piemonte, Italy

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Lobster

courgette - chive - caviar

- 24 -

Iona, Elgin Highlands, Chardonnay, 2022, Elgin, South Africa

The Main Event

*all served with seasonal vegetables from the garden and your choice of:
herbed Auberge potatoes / potato rosti / beef dripping chips*

Ratatouille

gazpacho - cashew - artichoke
- 28 -

Ilatum Morini, Soave, Gargenega & Trebbiano, 2023, Veneto, Italy

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Porchetta

peas - gremolata - beans
- 33 -

Chateau de Cruzeau, Sauvignon & Semillion, 2021, Pessac-Leognan, France

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Chalkstream Trout

elderflower - garden vegetables - gooseberry
- 34 -

Casa Marin, Estero Estate, Sauvignon Gris, 2023, San Antonio Valley, Chile

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Mushroom Risotto

parmesan - black garlic - nasturtium
- 26 -

Cascina Adelaide, Barolo, Nebbiolo, 4 Vigne, 2020, Piedmonte, Italy

Halibut

olive - tomato - basil
- 42 -

Domaine Gerard Tremblay, Chablis 1er Cru, Chardonnay 2023, Burgundy, France

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Duck

chive - turnip - plum
- 37 -

Georges Lignier et Fils, Chambolle-Musigny, Pinot Noir, 2020, Burgundy, France

Sirloin of Beef

your choice of; beef jus or peppercorn sauce
chimichurri - truffle - mushroom

- 37 -

Château de Barbe Blanche, 2019, Bordeaux

Fillet of Beef

- 44 -

Au Bon Climat, Pinot Noir, 2021, USA

Something Sweet

3 course wine pairing is available with your dessert

all of our chocolate is made by Pump Street, Woodbridge

Affogato

espresso - vanilla

- 6 -

add amaretto

- 3 -

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Selection of Ice Cream & Sorbet

- 3/scoop -

•

Apricot

thyme - pistachio - sponge

- 12 -

•

Strawberry & Cream

white chocolate - basil - cultured cream

- 12 -

•

Lemon Posset

verbena - limonchello - raspberry

- 12 -

Millionaires

chocolate - caramel - shortbread

- 14 -

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Honey Cake

smoked - buckwheat - praline

- 14 -

East Anglian Cheese Board

your selection from our menu, crackers, relish, quince

- 8 for the first -

- then 4 per cheese -