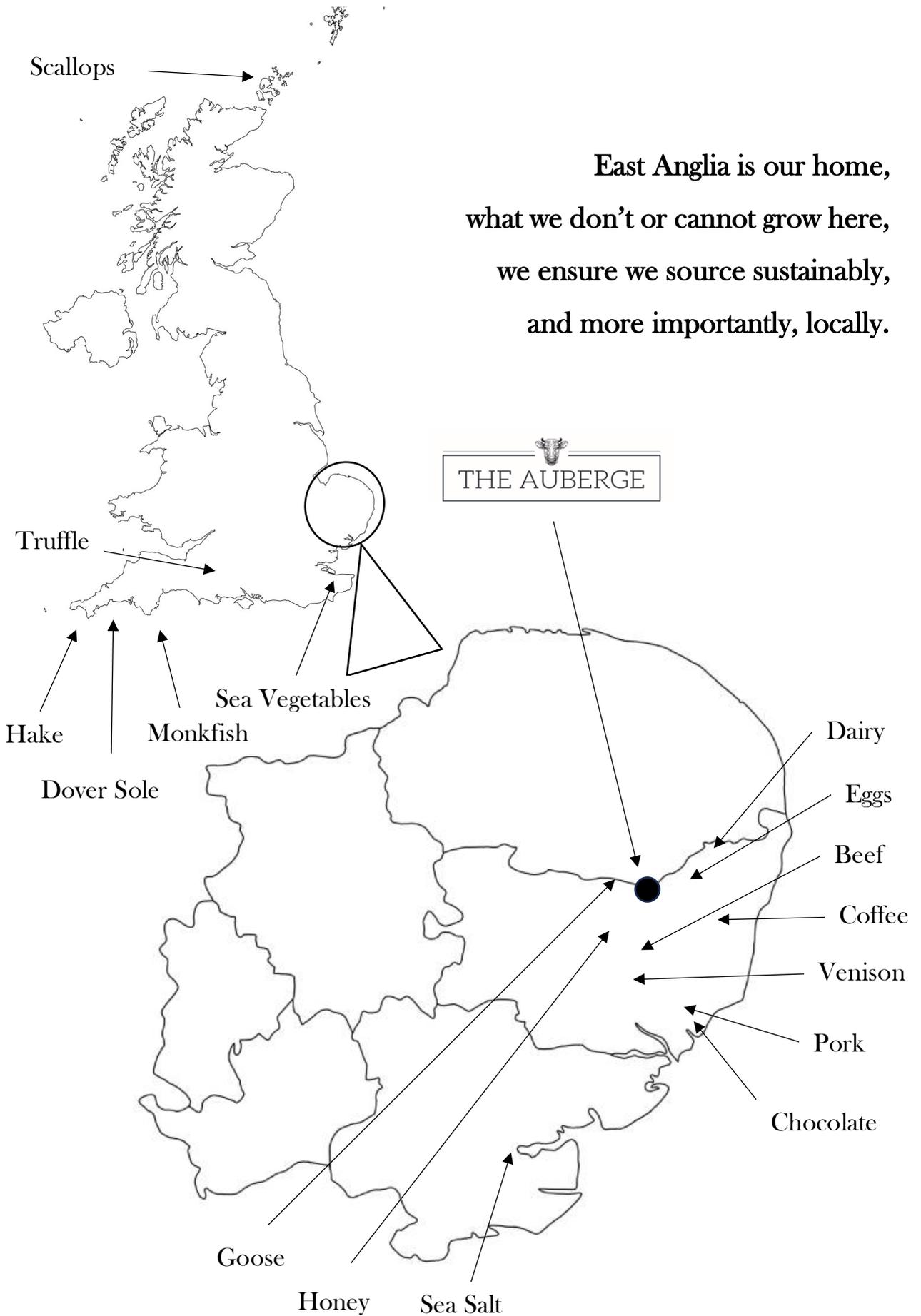


Proud to Champion, Great British Produce



2 Course Wine Flight

125ml - 26

175ml - 34

250ml - 44

Dinner, Bed & Breakfast Guests

dishes between the lines included, upgrade;

supplement per dish outside of the lines

supplement Tasting Menu - 25

To Start

Ravioli

duck egg - parmesan - beef shin

- 14 -

Domaine La Bastide Blanche, Bandol Rouge, Provence, France

•

'Lasagne'

celeriac - leek - truffle

- 12 -

Rook en Spieels, Reflektief, Palomino, 2023, Paarl, South Africa

•

Monkfish

truffle - artichoke - jus

- 16 -

Gerard Boyer, 'Le Narvaux', Meursault, 2020, Burgundy, France

•

Garden Beetroot

goats curd - walnut - blood orange

- 12 -

Il Poggiarello, 'Cecco' Rosso, 2022, Emilia-Romagna, Italy

Goose

braised - smoked - parfait

- 18 -

Domaine Rossignol-Trapet, Gevry-Chambertin, 2022, Burgundy, France

•

Scallop

hazelnut - apple - veloute

- 24 -

Condrieu, 'Cote Chatillon', Domaine Gerard, 2020, Northern Rhone, France

The Main Event

all served with seasonal vegetables from the garden and your choice of:

crushed potato / beef dripping chips / potato rosti

Salsify Wellington

truffle - leek - hazelnut

- 28 -

KWV, The Mentors, Chenin Blanc, 2022, Swartland, South Africa

•

Porchetta

sage - chestnut - savoy

- 33 -

Little Cricket, Grüner Veltliner, 2024, Dél-Pannónia, Hungary

•

Hake

cider - mussels - hispi

- 35 -

Chateau de L'Oiseliniere de la Ramee, Muscadet Sevre & Maine Sur Lie, 2020, Loire Valley, France

•

Cauliflower

grape - almond - caper

- 26 -

Iona, Chardonnay, 2023, Elgin Highlands, South Africa

Dover Sole

caper - meuniere - parsley

- 44 -

Calera, Chardonnay, 2020, Central Coast, California, USA

•

Venison

juniper - beetroot - sprouts

- 37 -

Can Axartell, Merlot & Syrah, Ventum, 2019, Mallorca, Spain

Sirloin of Beef

your choice of; beef jus or peppercorn sauce

wild mushrooms - truffle - caramelised onion

- 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

Affogato

espresso - vanilla

- 6 -

add amaretto

- 3 -

•

Selection of Ice Cream & Sorbet

- 3/scoop -

•

Sponge Pudding

caramel - clotted cream - orange

- 12 -

•

Mont Blanc

pear - chestnut - rum

- 12 -

•

Posset

clementine - fennel - olive oil

- 12 -

Choux Bun

craquelin- cocoa nib - gianduja

- 15 -

•

Souffle

cinnamon - treacle - gingerbread

- 15 -

(please allow 20 minutes for this dessert)

East Anglian Cheese Board

your selection from our menu, crackers, relish, quince

- 8 for the first -

- then 4 per cheese -