

2 Course Wine Flight
exclusive wines for our menu
125ml - 16
175ml - 22
250ml - 30

Dinner Inclusive Guests
any dish between the lines, upgrade;
taste the full menu - 5
also include Lobster &/or Dover Sole - 10
vegetarian & vegan menu inclusive

To Start

Pork Rib

Dingley Dell, Woodbridge, Suffolk, England

sauerkraut - apple - mustard

- 12 -

Bodega Pirineos, 3404, Chardonnay Gewürztraminer, 2022, Spain

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Smoked Trout

Gloucestershire Chalk Stream, England

radish - horseradish - bisque

- 12 -

Produttori di Manduria, 'Alice' Verdeca, IGT Puglia, 2022, Italy

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Soup

home baked bread

- 9 -

Duo of Duck

Gressingham Farms, Suffolk, England

cherry - apricot - almond

- 14 -

Morgon, Cave de Fleurie, Beaujolais, 2022, France

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Lobster Tail

Kings Lynn, Norfolk, England

avocado - kaffir lime - honey

- 19 -

Bruno Sorg, Gewurztraminer, Eguisheim, Alsace, 2020, France

The Main Event

all served with seasonal vegetables from the garden

and your choice of:

bulgar wheat potato gratin crushed new potato

Red Mullet

St Austell, Cornish Coast, England

fennel - crab - coconut

- 35 -

Domaine Vieux Vauvert, Vouvray, Mouzillon, 2022, France

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Trio of Pork

Dingley Dell Farms, Suffolk, England

rhubarb - carrot - ginger

- 34 -

Radford Dale, 'Thirst', Cinsault, Stellenbosch, 2022, South Africa

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Sirloin of Beef

Rib-Eye of Beef

Stonham Farms, Suffolk, England

morel - beef fat chips - pesto

- 36 -

- 34 -

Chateau La Freyche. St Emillion, 2019, France

Villa Mattielli, Amarone Della Valpolicella

go surf 'n' turf and add a lobster tail

- 14 -

Dover Sole

St Austell, Cornish Coast, England

wild garlic - asparagus - morel

- 41 -

Au Bon Climat, Chardonnay 'Wild Boy', California, 2021, USA

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Lamb Rack

Halesworth, Suffolk, England

mint - salsify - wild nettle

- 38 -

Xavier G rard, Le Mollard, C te-R tie, Northern Rh ne, 2020, France

10/15/20 supplement

Something Sweet

Affogato

espresso - vanilla

- 6 -

add disaranno

- 3 -

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Selection of Ice Cream & Sorbet

- 3/scoop -

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Pineapple Upside Down

rum - vanilla - walnut

- 12 -

•

Banoffee Tart

banana - toffee - chocolate

- 11 -

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Coconut & Kiwi Cheesecake

honey - lime - mango

- 12 -

Chocolate Fondant

passionfruit - lime - ginger

- 14 -

•

East Anglian Cheese Board

selection of cheese from Norfolk & Suffolk, crackers, condiments

- 15 for 3 / 20 for 5 -

Vegetarian Menu

To Start

Heritage Tomato Tart

blue cheese - fennel - vinegar

- 9 -

Big Salt, Ovum Wines, Riesling Blend, Oregon, USA

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Stuffed Morel

pesto - cognac - hazelnut

- 12 -

Rene Lequin-Colin, Santenay Vieilles Vignes, 2020, Burgundy, France

The Main Event

Bulgar Wheat

purple sprouting - burrata - pecan

- 24 -

Chateau de Tracy, Pouilly Fume, Loire Valley, 2021, France

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Pithivier

asparagus - wild mushroom - wild garlic

- 27 -

Vandal, Combat Rouge, 2022, Marlborough, New Zealand

Please make your server aware of any dietary requirements of allergens you may have.

Our kitchen works with fresh produce, preparing all of our menu items in house.

This means that we can never guarantee a completely 'free from' environment.

We can only guarantee that the actual ingredient has not been used in your dish.