

SET MENU

2 COURSES £49

3 COURSES £57

STARTERS

Beetroot tarte fine (ve)
Whipped silken tofu, maple syrup, thyme dressing

Hereford beef carpaccio
St. Ewe's egg yolk, asparagus ribbons, Parmesan

Potted Suffolk chicken
Pickled Heritage radish, toasted sourdough, smoked paprika butter

Spring vegetable broth (ve)
Watercress, pearl barley, chilli oil

Burrata (v)
Nutbourne heritage tomatoes, basil oil, pickled shallots

Searcys gin cured smoked salmon
Dill -pickled cucumber, preserved lemon gel, rye bread

MAINS

Coronation cauliflowers (ve)
Lentil dhal, pickled golden raisin, coriander salad

Gloucestershire Old Spot pork belly
Potato fondant, maple-glazed fillet, Cox apple compote, red wine jus

Aged beef sirloin
Crushed Jersey Royals, rainbow chard, mushroom ketchup, whiskey and bone marrow jus (£8 supplement)

Spelt risotto (v)
Grilled courgettes, baby corn, tempura courgette flower, English Parmesan

Suffolk chicken chasseur
Potato rosti, tomato and tarragon, chicken jus

Chalk Stream trout
Peas, broad beans, asparagus, Searcys Champagne sabayon

SIDES

£5.50 each

Buttered Jersey Royal potatoes (v) | Market greens (v)
Honey roast carrots (v) | Heritage tomato salad (ve)

DESSERTS

Baked Gooseberry pie (v)
Vanilla ice cream

Lemon tart (v)
Raspberry ripple whipped mascarpone

Pineapple tarte tatin (ve)
Mango salsa, coconut and lime sorbet

Island chocolate mousse
Raspberry cream, chocolate shard

Cherry Bakewell panna cotta (v)
Almond cluster, cherry gel

Strawberry and sherry trifle (ve)
Chocolate crackling

British artisan cheese selection
Seeded crackers, homemade chutney
£7.50 supplement
£12.50 as an additional course