

# SET MENU

2 COURSES £49

3 COURSES £57

## STARTERS

Beetroot tarte fine (ve)  
*Whipped silken tofu, maple syrup and  
hazelnut 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 (v)  
*Almond sponge, raspberry cream*

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*