

SET MENU

2 COURSES £49

3 COURSES £57

STARTERS

Roast heritage beetroot (ve)

*Whipped tofu, toasted hazelnuts,
autumnal leaves*

Cambridgeshire leek and potato soup (v)

*Herb infused Parmentier potatoes,
caramelised goat's cheese*

Suffolk potted chicken

*Confit dates, curry mayonnaise,
toasted almonds, brioche*

Blackened Cornish mackerel

*Ricotta cheese, Provençal vegetables,
black olive soil*

Searcys gin cured smoked salmon

*Dill -pickled cucumber, preserved
lemon gel, rye bread*

MAINS

Gloucestershire Old Spot pork belly

*Potato fondant, maple-glazed fillet,
Cox apple compote, red wine jus*

Celeriac and autumn black truffle risotto (ve)

*Arborio risotto, candied walnuts,
turnip sprouts, parsnip crisps*

Buttered Chalk stream trout

*Roasted orange chicory, crispy kale,
Bois Boudran sauce*

Suffolk chicken chasseur

*Potato rosti, tomato and tarragon,
chicken jus*

Seared Hereford beef fillet

*Braised Ox cheek, Alsace smoked bacon,
wild mushrooms, caramelised shallots, red wine jus
(£10 supplement)*

SIDES

£5.50 each

Buttered new potatoes (v) | Market greens (v) | Maple glazed parsnips (ve)

Mesclun salad (ve) | Triple cooked chips (ve)

DESSERTS

Baked Gooseberry pie (v)

Vanilla ice cream

Chocolate and Cassis tarte

Rosemary ice cream, Cassis gel

Braeburn apple, plum and oat crumble (ve)

Tonka bean Anglaise

Sticky toffee pudding (v)

*Toffee sauce, shortbread crumb,
coffee bean ice cream*

Autumnal fruit Pavlova

*Black figs, candied blackberries,
blackberry gel*

British artisan cheese selection

*Seeded crackers, homemade chutney
£7.50 supplement
£12.50 as an additional course*