

to start

chefs homemade soup of the day	£5.00
slow cooked confit of guinea fowl leg, pear chutney, watercress salad	£6.50
suffolk ham and gruyere soufflé with a cheese and chive glaze	£6.00
chicken and goose liver parfait, served with wild mushroom crumpet and red onion marmalade	£6.50
wild rabbit and beetroot risotto with walnuts and shaved parmesan	£6.00
pan fried garlic field mushrooms, blue cheese, crouton and fig salad, red wine dressing "v"	£6.00
braised oxtail with herb crumb, quail egg, white onion relish, tomato broth	£6.50
cajun marinated chicken salad, feta cheese, pine nuts, avocado, garlic dressing	£6.00

to follow

roasted haunch of venison, celeriac gratin dauphinoise, baked baby beetroot, winter kale, red wine reduction	£17.50
free range chicken breast, seared foie gras, potato and thyme rosti, chargrilled fennel and blood orange salad, sautern dressing	£15.00
primrose farm pork tenderloin, baked in pastry with apple sauerkraut, whole grain mustard sauce, roasted parsnips, garlic mash	£14.00
roast breast of duck, confit leg croquette, spiced pear chutney, aged balsamic glazed carrots, potato fondant	£15.00
steak and mushroom suet pudding, savoy cabbage with bacon, roasted new potatoes, swede puree	£12.50
medallions of dedham vale beef fillet, bubble and squeak, wild mushroom and peppercorn sauce, fine beans in garlic butter	£19.00
homemade spiced lamb burger, tzatziki, fiery red onions, homemade foccacia, hand cut chips	£12.50
wild mushroom and chive fresh tagliatelle, braised baby vegetables, champagne cream, truffle oil "v"	£12.00

please see the blackboards for today's fresh fish. sandwiches are available during lunch times only

to finish

sweet

winter berry crumble with devonshire cream	£5.50
classic french apple tart with apple sorbet	£5.00
steamed syrup sponge pudding, with homemade custard	£5.00
chocolate fudge brownie with caramel and pecan sauce, vanilla ice cream	£5.50
traditional bakewell tart with creme anglaise	£5.00
belgium chocolate cheesecake with peanut butter ice cream	£5.00
raspberry and vanilla creme brulee	£5.00

savoury

cheese board with homemade chutney, biscuits and fresh bread	£7.50
welsh rarebit with primrose farm ham and gruyere cheese	£6.50
whole baked camembert drizzled with muscat, served with homemade bread and red onion marmalade	£7.50

opening times

monday to saturday

lunch served 12.00pm-2.30pm, dinner served 6.30pm-9.30pm

sunday

food served 12pm-8.30pm weekly changing roasts served throughout the day, in addition to the a'la carte menu

for reservations please call 01255 870 060