

to start

chef's homemade soup £5.50

salad of poached free range chicken breast, avocado, pine nuts, olives, feta cheese , croutons, garlic and chive mayonnaise dressing £6.75

locally shot game terrine, spiced pear and citrus chutney, radicchio salad £6.95

baked leeks with suffolk blue cheese, baby spinach and nutmeg tart "v" £6.50

baked field mushroom topped with goat's cheese, hazelnut and squash salad "v" £6.75

chicken liver parfait, citrus marmalade, hot toast, dressed baby leaves £6.75

cured meat bruschetta, black olive tapenade, dried tomato, basil pesto and anchovy twist £6.95

twice baked smoked haddock and gruyère soufflé, cheese and chive glaze £6.95

please see blackboards for today's fresh fish

the fat goose

"v" denotes as being suitable for vegetarian diets. some dishes may contain small bones or shot. nuts are widely used in our kitchens. tables of 8 or more will have a discretionary 10% service charge added to the final account.

to follow

roast rack of denbyshire lamb, shoulder and toasted oat crumble, root vegetable mash, butternut squash purée, rosemary demi glaze and minted pea compote £18.00

pheasant, chestnut and pancetta casserole, goose fat roasted potatoes, savoy cabbage with onions and redcurrants £14.00

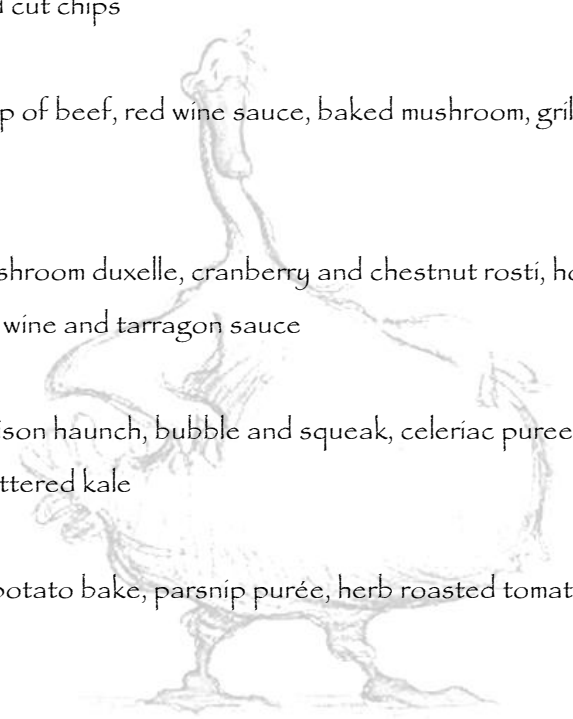
homemade steak burger, gruyere cheese, bacon, cherry tomato and balsamic relish, homemade foccacia and hand cut chips £12.50

dedham vale 28 day aged rump of beef, red wine sauce, baked mushroom, grilled tomato hand cut chips £17.50

free range chicken breast, mushroom duxelle, cranberry and chestnut rosti, honeyed parsnips, baby spinach, white wine and tarragon sauce £13.50

pan roasted sandringham venison haunch, bubble and squeak, celeriac puree, chocolate infused sauce, game chips, buttered kale £16.00

celeriac, swede, gruyère and potato bake, parsnip purée, herb roasted tomato "v" £12.50



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the fat goose

hand cut chips	£3.00	grilled garlic ciabatta	£3.00
rocket, parmesan salad,	£3.00	dressed mixed salad	£3.00
savoy cabbage , bacon, onions	£3.00	roast new potatoes	£3.00
tomato, red onion salad	£3.00	roasted root vegetables	£3.00

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to finish

sweet

pomegranate panna cotta, ginger shortbread, orange pomegranate and caramel syrup £6.00

apple and cinnamon cheesecake with sticky toffee sauce £6.00

iced pistachio parfait, red berry jelly with dark chocolate sauce £6.00

orange and cointreau crème brûlée with langue du chat £6.00

chocolate and chestnut pudding with marmalade ice cream £6.50

milk chocolate torte, lemon zest anglaise, suffolk fudge ice cream £6.00

trio of homemade ice creams and sorbets £5.50

savoury

cheese tasting plate served with homemade chutney bread and biscuits £8.50

baked camembert drizzled with muscat, served fresh homemade bread and red onion marmalade £7.50

to drink

all served with homemade petit fours

filter coffee £2.20 cappuccino £2.50

latte £2.40 espresso £2.00

large espresso £2.80 selection of teas £2.00

hot chocolate £2.40 liquor coffee £5.50

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