



To Start

SPICY GORDAL OLIVES 4

BAKERS BREAD SEASONAL DIPS 4.5

ROASTED BUTTERNUT SQUASH AND SAGE SOUP, TOASTED PUMPKIN SEEDS, FRESH BREAD 10

PINK PEPPERCORN CURED CHALK STREAM TROUT BLOODY MARY GAZPACHO, PICKLED CELERY, RED GRAPES, CROUTE 12

CONFIT TURKEY LEG TACO TRUFFLE MAYO, CHRISTMAS CRUMB 12

Main Course

ROAST HEREFORD SIRLOIN OF BEEF 24

ROLLED BELLY OF BLYTHBURGH PORK 22

SUFFOLK ROLLED LAMB SADDLE 24

MAPLE AND THYME ROASTED SQUASH 21

SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING, STICKY PARSNIP, RAINBOW CHANTENAY CARROTS, CLAPSHOT MASH, JANUARY KING CABBAGE WITH PANCETTA AND WALNUTS, RED WINE GRAVY

STONE BASS FILLET BACON, LEEK AND CAVOLO NERO CASSOULET, PESTO 22

Bit On The Side

CAULIFLOWER CHEESE TOASTED PANKO 6 | EXTRA GRAVY ON US

Something Sweet

SALTED CARAMEL CHOCOLATE BROWNIE WHITE CHOCOLATE SAUCE, SALTED CARAMEL ICE CREAM 9

APPLE AND ALMOND CRUMBLE BRULEE CUSTARD 9

BLUE D'AUVERGNE PORT ONIONS, CARTA DI MUSICA 11

TREACLE TART BOOZY RAISINS, VANILLA ICE CREAM 9

AFFOGATO VANILLA ICE CREAM, ESPRESSO 6