



BIB GOURMAND MENU

STARTERS

Broccoli velouté, toasted ciabatta v *

Collebianco Mozzarella & roasted squash, pesto, pomegranate v * (V)

Confit duck & ham hock terrine, quince, gingerbread & pickled mushrooms * ♦

MAINS

Fillet of sea bream, tomato & butter bean cassoulet *

Suffolk chicken, barbecued hispi cabbage, pickled walnuts & crispy shallots *

Roasted Jerusalem artichoke risotto & aged parmesan v * (V)

SIDE ORDERS

Chips 5 v* (V) / Green beans 5 v* (V) / Tenderstem broccoli 5 v* (V) / Mixed leaf salad 5 v* (V)

Harissa glazed Charlotte potatoes 6 v* / Pomme purée & beef dripping 6*

DESSERTS

Pear & cranberry crumble, nutmeg custard v*

Cheese of the Day, seeded rye cracker, house chutney *

Homemade ice creams & sorbets v * (3 Scoops) (V)

(Vanilla / Chocolate / Strawberry) (Pomegranate / Pear / Passionfruit)

3 course menu £30



Michelin Bib Gourmand

Since 1955, the Michelin guide has highlighted restaurants offering exceptionally good food at moderate prices.

Tuesday – Saturday: 12pm-2pm

Tuesday – Thursday: 6pm-8pm / Friday & Saturday: 5.30pm-6:30pm

(Maximum of 6 guests)

V Vegetarian / (V) vegan or can be made vegan / ♦ contains pork / * Gluten Free or can be made gluten free upon request

Please let the manager know of any allergies or dietary requirements