



BIB GOURMAND MENU

STARTERS

- Cream of cauliflower soup v * (V)
Collebianco mozzarella, roasted squash & pomegranate v * (V)
Mosaic of game terrine, pickled shimeji, red onion marmalade & sourdough ♦ *

MAINS

- Fillet of sea bass, confit leeks, daikon, samphire & orange dressing *
Suffolk chicken breast, baby Lou potatoes, wild mushrooms, garlic & chicken jus *
Roasted Jerusalem artichoke risotto & aged parmesan v * (V)

SIDE ORDERS

- Chips 5 v * (V) / Green beans 5 v * (V) / Tenderstem broccoli 5 v * (V)
Apricot harissa glazed Baby Lou potatoes 6 v * / Pomme purée & beef dripping 6 *
Honeyed Chantenay carrots 6 v * / Mixed leaf salad 5 v * (V)

DESSERTS

- Buttermilk panna cotta, honey nut granola & orange ♦ *
Cheese of the Day, seeded rye cracker, house chutney v *
Homemade ice creams & sorbets (3 scoops) v *
(Vanilla / Chocolate / Strawberry) (Pineapple / Pear / Rhubarb)

3 course menu £30



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