



MICHELIN BIB GOURMAND

STARTERS

Celeriac & walnut velouté, sourdough croutons *
Honey roast squash, Bayonne ham & bitter leaf *
Smoked cod's roe, pickled cucumber & toasted focaccia

MAINS

Breast of Suffolk chicken, wild mushroom, herb gnocchi
Fillet of sea bass, herb crushed baby lou potatoes, sesame & soy broth *
Jerusalem artichoke risotto, oak smoked Cheddar *

SIDE ORDERS *

Chips 5 / Green beans 5 / Mixed leaf salad 5 / Honeyed carrots 6
Harissa glazed baby lou potatoes 6 / Dauphinoise potatoes 6

DESSERTS

Buttermilk panna cotta, port poached pear *
Cheese of the day, seeded rye cracker, house chutney *
Homemade ice cream & sorbets *
(*Vanilla / Chocolate / Strawberry*) (*Apricot / Melon / Mango*)

2 courses £28 / 3 courses £30

Tuesday – Saturday: 12pm -2pm
Tuesday – Thursday: 6pm-8pm
Friday & Saturday: 5.30pm-6:30pm

(Maximum of 6 guests)

* gluten free or can be made gluten free