



**14th May 2023**

**Two courses - 35**

**Three courses - 40**

**Roasted garlic hummus** - rose harissa, flatbread - 7.5

**Artisan Bread box** - Estate Dairy cultured butter - 6.5

**Nocellara del Belice and Kalamata olives** - 5

**Cod croquettes** - tandoori mayonnaise - 8

**Padron peppers** - smoked sea salt - 7.5

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**Pea soup** - yoghurt, gem lettuce, lovage

**Goats cheese** - heritage carrots, tarragon, pain d'epices

**Cured Loch Duart salmon** - pickled cucumber, dill, crème fraiche

**Chicken liver parfait** - clementine, madeira jelly, toasted sourdough

**Smoked Morghew Park Estate Ratte Raviolo** - wild garlic, morels, roasted onion broth

**Yellowfin tuna tartare** - watermelon, avocado, sesame, ponzu (£6 supplement)

**Roast sirloin of Shorthorn beef** - beef fat roast potatoes, Yorkshire pudding, gravy

**Roast Middle White pork belly** - beef fat roast potatoes, Yorkshire pudding, gravy

**Roast Suffolk lamb leg** - beef fat roast potatoes, Yorkshire pudding, gravy

**Dry aged 600g Moorland Chateaubriand for 2** - beef fat roast potatoes, Yorkshire pudding, gravy (£50 supplement)

**Wild garlic risotto** - pea, asparagus, ricotta, toasted hazelnuts

**Tanner's beer battered fish and chips** - crushed peas, lemon, tartare sauce

**Cornish Hake** - mussels, asparagus, wild garlic

**Sticky toffee Sundae**

**Bramley apple and rhubarb crumble** - vanilla custard or clotted cream

**Dark chocolate delice** - salted caramel ice cream

**Crème brûlée** - lemon biscuit

**Ice cream and sorbets**

**Selection of British cheeses**

(3 Cheeses £5 supplement / 5 Cheeses £10 supplement)

**FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.**

**IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.**

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.