

SUNDAY SPECIALS

To Start

Essex Asparagus

Hollandaise Sauce

£12

Baked Dorset Snails

Wild garlic butter, brioche and parsley crumb

£14

To Follow

Roast partridge

Crispy Chickpea, wild mushrooms, asparagus, castelfranco, porcini mushroom jus

£30

Crab and smoked mussel Agnolotti,

Torched cherry tomatoes, sea vegetables, tomato consommé

£26

Roasts

Rare Roast Sirloin of Black Angus Beef

Yorkshire pudding, roast potatoes and seasonal vegetables, horseradish cream, beef gravy

£29

Marquis Nut Roast

Yorkshire pudding, roast potatoes and seasonal vegetables, red wine reduction

£24

Suffolk Free Range Chicken Breast

Yorkshire pudding, roast potatoes and seasonal vegetables, bread sauce, gravy

£28

Orchard Farm Pork Loin

Yorkshire pudding, roast potatoes and seasonal vegetables, apple sauce, gravy

£28

(Add Cauliflower Cheese £6)

To Finish

Bread and Butter Pudding

White chocolate and blackberry

£13



SPECIALS

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Essex Asparagus
Hollandaise Sauce
£12

Baked Dorset Snails
Wild garlic butter, brioche and parsley crumb
£14

Mains

Roast partridge
Crispy Chickpea, wild mushrooms, asparagus, castelfranco, porcini mushroom jus
£30

Crab and smoked mussel Agnolotti,
Torched cherry tomatoes, sea vegetables, tomato consommé
£26

Desserts

Bread and Butter Pudding
White chocolate and blackberry
£13

To Drink

Burnt House Vineyard
*Burnt House is a family-run vineyard located in the heart of the Suffolk countryside.
Grown in Little Finborough, 13 miles from us, Burnt House wine is then produced by Defined Wines in Holton St
Mary, 3 miles from us.*

2021 Brut
Bottle £60
125ml £12

