

sunday lunch...

starters...

- parsnip soup, chestnuts & herb pesto
- deep fried halloumi, tomato & shallot salad, herb & caper dressing
- warm salad of quail, quail scotch eggs, sweetcorn & wild mushrooms
- prawn & brown crab cocktail, mixed leaves, lemon & dill dressing with crostini
- roast bone marrow, red onion, capers, parsley, lardons, garlic butter & toasted onion bread
- warm royale of celeriac, truffle toast & walnut persillade

caught in the middle...

- whole roasted corn fed chicken, roasted garlic, sauté curly kale, roast potatoes, carrots vichy & red wine sauce (*for 2 to share*)
- beer battered haddock, chunky chips, minted mushy peas & tartare sauce
- pan fried duck breast, vanilla mash, ribbons of veg & lime jus
- pan fried cod, battered spinach, chargrilled courgettes, tomato & red onion salsa with curry oil
- open ravioli of celeriac, wild mushrooms, baby leeks, chestnuts & sauce jaqueline
- dedham vale beef featherblade, mushroom & button onion pie, horseradish mash, savoy cabbage & chantannay carrots
- roast loin of dingley dell pork, apple sauce, roasted shallots, black pudding mash & green beans

all dishes include one extra of your choice with additions at £3.50.

buttered new potatoes / fat chips / seasonal veg / tomato, shallot & basil salad /

salad of baby spinach, avocado & pumpkin seeds / skinny fries

ahh puddings...

- baileys brulee & chocolate chip cookies
- white chocolate, butterscotch & pecan whips & bourbon biscuits
- fresh doughnuts, dark chocolate sauce, strawberry compote & stewed peaches
- kesgrave hall bourbon biscuit, tea granite & chantilly cream
- spotted dick, vanilla custard & lemon meringue ice-cream
- selection of british cheeses, celery, grapes & homemade apricot chutney

2 courses £23.00

3 courses £28.00

to order food...

use the notepad to write your own order and give to one of the waiting staff or take it to the food order point.