

à la carte...

Warm Pavè of Talbooth Smoked Salmon Chargrilled cauliflower, bone marrow kromeski and apple blossom	£12.95
Half Poached Native Lobster Watercress, fennel and orange	£18.50
Squab Pigeon Terrine and Crispy Leg Pickled red onion, blackberry and mouli	£14.75
Pan Roast Hand Dived Orkney Scallop Caramelised onion, razor clam, Lardo and curry flavours	£18.00
Glazed Smoked Eel 'Rarebit' Golden raisin, confit potato and Madeira jus	£13.50
Jerusalem Artichoke Velouté and Partridge Ballotine Écrasé and celery	£11.25
Mersea Crab Mayonnaise and Bisque Baby octopus, pearl barley, chorizo oil and avocado	£15.50
Whole Roast Norfolk Quail and Confit Leg Goose liver mousse, pickled kohlrabi, pear and candied walnuts	£13.50
Seared Yellow Fin Tuna Siam dressing, mung beans and smoked hazelnuts	£13.95
Goats Cheese Mousse with Candy Beetroot (V) Candy pistachio, fig chutney, pain d'épices and ruby chard	£12.00

Prices include vat at 20%

A menu is available advising which dishes contain the 14 major allergens, please ask a staff member for a copy if you wish to see it.

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Potato Wrapped Cornish Brill Broccoli, trompette de la mort, brown shrimps and almond foam	£29.50
Cumin Scented Best End of Suffolk Lamb Braised shoulder, crispy sweetbreads, pearl barley and char-grilled leeks	£29.00
Thetford Forest Saddle of Venison Spiced parsnip, potato fondant, plum and bitter chocolate	£32.00
Fillet of Dry Aged Dedham Vale Beef Rossini Rosti potato, spinach and Madeira jus	£33.00
Pan Roast Fillet of Sea Bass New season ceps, truffle linguine and confit egg yolk	£29.50
Poached Monkfish Tail in Sumac Spice Baby spinach, mussels, wild rice and saffron cream	£28.65
Dedham Vale Chateaubriand (for two persons) Carved in the Restaurant Dauphinoise, shallots, fine beans, Madeira jus, béarnaise sauce	£67.00
Thyme Roasted Veal Sirloin Butternut squash, nutmeg infused polenta and Madeira braised snails	£31.50
Breast of Devonshire Duck and Marjoram Glazed Leg Salt baked celeriac and roast salsify	£26.00
Ravioli of Chanterelles and Spinach (V) Garlic purée, caramelised onion, Swiss chard and thyme	£20.00

If you would like extra vegetables or potatoes then we offer the following sides:
Dauphinoise, triple cooked chips, spinach, green beans or green salad £3.50 each

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Vanilla Panna Cotta Apple and blackberry crumble	£9.50
Madagascar 64% Chocolate and Black Cherry Millionaire Pistachio, honeycomb	£9.50
Pineapple and Coconut Soufflé Piña colada ice-cream, coriander	£9.75
Egg Custard Tart with Nutmeg Charred banana, salted caramel, hazelnuts	£9.25
Jelly and Ice-cream Raspberry jelly, apricot arctic roll, meringue and Thai basil	£9.00
White Chocolate and Peanut Parfait Caramelised pear, celery, cane sugar and spiced rum jelly	£9.25
Chef's Selection Cheese Board Homemade pear chutney, biscuits, grapes and celery	£12.00

dessert and sweet wine...

	100ml glass
2008 Trockenbeerenauslese, Höppler, Burgenland, Austria (Flight)	£10.75
2010 Straw Wine, Chenin Blanc, D.Trafford, Stellenbosch, S.Africa (Flight)	£11.25
2011 Passito di Noto, DOC, Planeta, Sicilia (Flight)	£10.75
2012 Elysium, Black Muscat, Andrew Quady, California (Flight)	£9.00
2010 Clos Dady, Sauternes, France	£9.25
Pedro Ximenez, Sanchez Romate	£10.95

dessert wine flight...

25ml of each that are stated ...	£13.50
Others may be added with a supplementary charge of	£2.75

coffee...

All of which are served with handmade chocolates ...	
Paddy & Scott's coffee	£4.25
Liqueur coffee	£8.50
Mofu deluxe premium hot chocolate	£4.25

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