



To Start

Pea soup, yoghurt, lemon, mint

Chicken liver parfait, beef fat brioche

Goat's cheese, heritage tomato and endive salad, beetroot dressing

Mains

Confit of Suffolk chicken, charred gem, Caesar, aged Parmesan

Shallot tart, balsamic and sherry caramel.

Hot smoked salmon, pickled carrot, watercress

To finish

Local cheese, lavosh, chutney

Roasted coconut and pineapple panna cotta, rum caramel

Chocolate mascarpone, whipped coffee

3 Courses & Cocktail

Mon to Fri

5-6pm

25pp