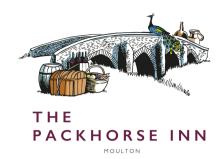


## SAMPLE MAIN MENU

## SNACKS

Board of Dingley Dell cured meats, pickled vegetables, Suffolk Gold cheese, bread, butter Baked English Camembert, Hill Farm honey, brioche, onion chutney V House treacle bread, roast chicken butter	£7pp £12 £4
Olives GF, V, DF, VG	£3.5
Crisp whitebait, lemon aioli DF	£5
TO START	
Locally grown asparagus, grapefruit, whipped yoghurt, hazelnut dukka GFN	£7.5
Miso glazed mackerel, rhubarb, elderflower, crème fraiche, chive GF	£8
Smoked Fen Farm duck, carrot, gingerbread, fresh orange, candied walnuts DF N	£8.5
Pot roasted kohlrabi, Granny Smith, pickled walnut, nasturtium GF DF VG N	£7
MAINS  Herb roasted North Sea cod, lemon, English peas, Jersey potatoes, baby onions, pancetta GF	£18
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10oz Red Poll sirloin on the bone, purple headed broccoli, black garlic, hand cut Fairfield Farm chips, peppercorn sauce DF	£25.5
Roast Colne Valley lamb rump, local asparagus, Jersey Royal potatoes, mint sauce, curds GF	£22
Sutton Hoo breast of chicken, wild garlic, gnocchi, wild mushrooms, baby leeks, Aspalls cream	£18
Pan fried sea trout, watercress, orange, fennel, citrus, confit potatoes GF	£18
Roasted Roscoff onion tarte, aged balsamic, watercress, pine nut dressing VG DG V	£15
Local asparagus and wild garlic risotto, pecorino, roast almonds, garden herbs GF V N	£14
SIDES	£ 4
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Truffled hand cut chips and pecorino GF V | Buttered Jersey Royals GF V | Purple sprouting broccoli GF V DF VG | Charred baby leeks GF V | Skin-on fries GF V DF VG



£8

Yorkshire rhubarb and custard trifle, stem ginger ice cream, pistachio sponge N V

## PUDDINGS

Banoffee tart, roast banana, caramelized white chocolate, double cream ice cream	£7.5
Whipped chocolate cheesecake, Biscoff ice cream, chocolate crunch V	£8
Cammas Hall raspberry millefeuille, raspberry sorbet, raspberry sherbet VG V DF	£7.5
East Anglian cheeseboard: Ragstone goats, Suffolk Gold, Cambridge Blue, Baron Bigod, crackers, quince, candied walnuts $_{\rm NV}$	£10
Selection of house ice creams and sorbets	£1.5 per scoop
SOMETHING SWEET	1 0 0 m l
S240 Moscato d'Asti Palazzina PIEDMONTE, ITALY A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots or ripe apricot and acacia honey characters balanced with a fresh citrus finish	£6.5
S241 Monbazillac, Domaine de Grange Neuve SOUTH WEST FRANCE A fabulous dessert wine, sweet and luscious with a great backbone of fine acidity for a clean finish. The nose is fresh with classic botrytis marmalade and ripe nectarine and melon. Flavours on the palate are richer, honey and toffee finishing with a twist of bitter orange	£8
S242 Banyuls Cuvee Parce Freres Rectorie SOUTH WEST FRANCE This Banyuls is a wonderful combination of both tawny and amber in terms of colour. The nose is full of caramel and candied fruit combined with a wonderful 'rancio' note for which these wines are famou The palate is rich and generous with well-integrated alcohol, balanced acidity and a lengthy finish	£8 s.
S246 Grahams Six Grapes Port DOURO, PORTUGAL Full-bodied, with rich black fruit on the palate, and fragrant blackberry aromas	£6.5
S249 Taylors LBV PORTUGAL Black morello cherry on the nose, great vibrancy and wonderful freshness of fruit. On the palate, cassis, plums and blackberry combine harmoniously with the well-integrated and tightly knit tannins. Long ele	
S247 Grahams 10yr old Tawny Port PORTUGAL This is a beautifully deep, rich tawny style, with almond and hazelnut aromas combined	£9

with notes of honey and figs. It's packed with mellow, raisin fruit and fig