



**Lunch - 2 courses £29.50 / 3 courses £32.50**

### **Starters**

3 Little pigs' terrine, pear chutney & grilled sourdough (G,SD)

Roasted celeriac soup, mushroom duxelles & chive (D,Ce,SD)

Mercer cured salmon, chive crème fraiche, capers, lemon, croutons (F,G,D,SD)

### **Mains**

Charcoal grilled rib eye 250gr (**£10 supplement**) (D,Mu,SD)

Triple cooked chips, house salad & Bearnaise sauce

Cider braised crisp Suffolk Pork belly (SD,D,MU,G,CE)

Mustard mash, charred broccoli, cider sauce, apple puree

Cornish Grilled Mackerel (F,D)

cherry tomatoes bean stew, confit grilled fennel

Caramelised red onion & Gruyere quiche (E,D,G,SD,Mu)

Triple cooked chips, crispy onions & house salad

### **Dessert**

Custard tart, blackberry & basil compote, charred figs (G,D,E)

Sticky toffee pudding, vanilla ice cream (G,D,E,SD)

**British cheese plate & house chutney (G,D,SD) (Supplement £5.00)**

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

**In case of Allergy, please ask a waiter for more information** A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT