



2 courses £37.50 / 3 courses £42.50

Monday to Friday 12noon to 4.30pm

Saturday & Sunday 12noon to 5.00p

Starters

BUTTERNUT SQUASH & TRUFFLE VELOUTE (Vegan - G)

English wild mushrooms, croutons & chives

SMOKED CORNISH MACKEREL PATE (F,M,E,SD,G,MU)

Roasted Heritage beetroot, apple, New Potatoes & horseradish

SUFFOLK CHICKEN & HAM TERRINE (G,SD,MU)

Piccaililli, herbs & grilled Sourdough

Mains

SUFFOLK ROASTED CHICKEN BREAST (M,G,SD,F)

Butterbean stew, rosemary panko, green sauce & jus

LOCH DUARTE SALMON & LEMON FISHCAKE (F,M,E,SD,MU)

Horseradish & caper velouté, caviar, greens, Tartar sauce & dill oil

ROASTED CELERIAC STEAK (VEGAN-N,SD,CE)

Wild English mushrooms, caramelized celeriac & walnut ketchup

Desserts

CHOCOLATE & RASPBERRY GATEAU, RASPBERRY SORBET (S)

SOMERSET BRIE, CHUTNEY & SEEDED CRACKERS (G,M,SD,SE)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (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