



A LA CARTE

START

Roasted Cornish mackerel, English tomato chutney, langoustine sauce 8.50

Fenland cauliflower soup, brown shrimps, artichoke crisps 8.00

Dingley Dell pig's head, lomo ham, lovage, apple 9.00

Chicken liver parfait, glazed wings, chorizo jam, watercress 9.00

Sea trout gravadlax, beetroot, salad burnette, olive oil 9.00

Angus ox cheek, Bolognese, squash puree, crispy sage, Parmesan 9.50

MAIN

Roe deer "Shot by Mr. Rought", caramelized beetroot tarte, celeriac, blackberries 29.50

Gilt head bream, bouillabaisse, salsa verde, sprouting broccoli 26.50

Aberdeen Angus sirloin, Lyonnaise onion, marrow, green peppercorn sauce, triple cooked chips 32.00

Shimpling Park farm lamb, aubergine, shoulder croquette, yogurt, St. Edmunds ale 29.50

Cornish plaice, tomato and lentil dhal, hispi cabbage, crispy mussels 27.50

Burford brown hen's egg, polenta, beetroot, spring onion, watercress 21.00

Squab pigeon, girolle mushrooms, chicory, blackberries, pomme purée 28.00

FINISH

Bitter chocolate marquise, lemon thyme ice cream, raspberry, crispy filo 10.00

Fig and almond pastry tart, sea buckthorn, Earl Grey ice cream 9.50

Pear tarte tatin "to share", wild honey ice cream 12.00

Banana and olive oil pudding, rum soaked apricots, vanilla ice cream 8.50

Mayfield Swiss, Baron Bigod, Binham blue, Garibaldi biscuits, chutney 12.00

Please ask a member of our team with regards to any allergen or dietary requirements.