

DINNER MENU



TO START

Seared Tuna

Sesame Crust, Pak Choi, Miso & Ginger Dressing (GF) 8.95

Seared Scottish Scallops

Truffle & Celeric Puree, Black Pudding, Panchetta, Salmon Roe, Rich Jus (GF if no Black Pudding) 12.95

Chilled Cucumber & Horseradish Gazpacho

Crab Salad, Pickled Mooli (GF) 8.95

Whisky Cured Salmon Gravavlax

Compressed Cucumber, Tonka Bean Mayonnaise, Cucumber Gel (GF) 8.95

Goats Cheese Croquettes

Beetroot Caviar, Orange Puree 7.95

Steamed Bao Bun

BBQ Pulled Pork, Spring Onions, Cucumber & Pickled Carrots 8.95

MAINS

Norwegian Pan Seared Halibut

Fennel & Potato Purée, Asparagus & Salsa Verde
22.50

Pan Seared Snapper Fillet

Squid Ink Spaghetti, Chorizo, Pepper & Saffron Veloute, Courgette
18.95

Pan Fried Fillet of Wild Sea Bass

Crispy Crab Cake, Steamed Brancaster Mussels & Lobster Bisque
21.95

Cannon Of Suffolk Lamb

Braised Lamb Shoulder Bon Bon, Smoked Potato Fondant, Pea, Mint & Crème Fraiche Puree, Lamb Jus
21.00

Grilled 28-day Aged Steak

Roasted Cherry Vine Tomatoes, Balsamic & Soy Mushroom with Hand Cut Chips
Fillet 26.95 / Sirloin 24.95
Add Peppercorn Sauce 1.50

Wild Mushroom & Spinach Risotto

Parmesan Shavings, Rocket & Truffle Oil 16.95

T: 01502 724544 / www.sutherlandhouse.co.uk

'Food Allergies and Intolérances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients