

2 Course Wine Flight  
exclusive wines for our menu  
*125ml - 18*  
*175ml - 25*  
*250ml - 34*

Dinner, Bed & Breakfast Guests  
dishes between the lines included, upgrade;  
taste the full menu - 5  
*vegetarian & vegan menu inclusive*  
*supplement for Tasting Menu & Chateau*

## To Start

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### **Seabass**

*Line Caught, St Austell, South Cornish Coast, England*

yuzu - watermelon - ponzu

- 12 -

*Perusini, Pinot Grigio Ramato, 2021, Venezia, Italy*

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### **Beef Tartare**

*Suffolk Red Poll, Stonham Farms, Suffolk, England*

egg yolk - koji - cucumber

- 14 -

*Casina Bric 460, Barolo, 2016, Piemonte, Italy*

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### **Soup**

home baked bread

- 9 -

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### **Pigeon**

*Box Hill Farm, Wetheringsett, Suffolk, England*

quince - chocolate - liver

- 17 -

*Chateau Chene Lienge, Pomerol, 2013, Bordeaux, France*

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### **Langoustine**

*Easdale Island, West Coast., Scotland*

buttermilk - carrot - star anise

- 19 -

*Passatempo, Vinho Verde, Grande Escolha, 2023, Portugal*

## The Main Event

*all served with seasonal vegetables from the garden*

*and your choice of:*

*beef dripping chips / pomme anna / crushed new potato*

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### **Hake**

*Line Caught, St Austell, South Cornish Coast, England*

mussels - artichoke - fennel

- 34 -

*Château l'Oiselinière de la Ramée, Muscadet Sevre et Maine Sur Lie, 2019, France*

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### **Guinea Fowl**

*Gressingham Farms, Suffolk, England*

salsify - mushroom - leek

- 33 -

*Il Paiazzone, Brunello di Montalcino, 2017, Tuscany, Italy*

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### **Sirloin of Beef**

### **Chateaubriand of Beef**

### **Rib-Eye of Beef**

*All Dry-Aged at The Bull Auberge*

*Suffolk Red Poll, Stonham Farms, Suffolk, England*

squash - chanterelle - truffle

- 36 -

- 85 -

- 34 -

*Au Bon Climat, Pinot Noir, California, USA*

*Chateau La Freyche, St Emillion, France*

*Cantina di Negrar, Amarone Della Valpolicella*

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### **John Dory**

*Line Caught, St Austell, South Cornish Coast, England*

grape - champagne - caviar

- 42 -

*Calera, Chardonnay, 2018, Central Coast, USA*

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### **Venison**

*Box Hill Farm, Wetheringsett, Suffolk, England*

blackberry - pear - artichoke

- 39 -

*Penfolds, Bin 389, 'Baby Grange' Cabernet/Shiraz, 2020, Adelaide, Australia*

## Something Sweet

*3 course wine pairing is available with your dessert*

all of our chocolate is made by Pump Street, Woodbridge

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### **Affogato**

espresso - vanilla

- 6 -

**add amaretto**

- 3 -

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### **Selection of Ice Cream & Sorbet**

- 3/scoop -

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### **Apple**

toffee - cinnamon - crumble

- 12 -

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### **Bakewell**

cherry - kirsch - custard

- 12 -

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### **Basque**

vanilla - butternut - pumpkin

- 11 -

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### **Opera**

chocolate - coffee - chestnut

- 14 -

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### **East Anglian Cheese Board**

your selection from our menu, crackers, relish, quince

- 16 for 3 / 22 for 5 -

## Vegetarian Menu

### To Start

#### **Beetroot**

yuzu - borscht - garlic

- 11 -

*Château de Tracy, Pouilly-Fume, 2022, Loire Valley, France*

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#### **Porcini Girella**

artichoke - truffle - hazelnut

- 14 -

*Vandal, Pinot Noir Field Blend, 2022, Marlborough, New Zealand*

### The Main Event

*all served with seasonal vegetables from the garden*

*and your choice of:*

*bulgur wheat / pomme anna / crushed new potato*

#### **Parsnip**

watercress - soy - mushroom

- 26 -

*Les Katz, 'Le Gentil', Gewurztraminer Blend, 2021, Alsace, France*

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#### **Sweet Potato**

kimchi - satay - yoghurt

- 28 -

*Radford Dale, Thirst, Cinsault, 2023, Stellenbosch, South Africa*

Please make your server aware of any dietary requirements of allergens you may have.

Our kitchen works with fresh produce, preparing all of our menu items in house.

This means that we can never guarantee a completely 'free from' environment.

We can only guarantee that the actual ingredient has not been used in your dish.