

Proud to Champion, Great British Produce

East Anglia is our home,
what we don't or cannot grow here,
we ensure we source sustainably,
and more importantly, locally.



2 Course Wine Flight

Dinner, Bed & Breakfast Guests

125ml - 22

dishes between the lines included, upgrade;

175ml - 29

supplement per dish outside the lines

250ml - 39

supplement Tasting Menu - 20

To Start

Bresaola

truffle - white asparagus - hazelnut

- 15 -

E.Jamu, 'Zimbato', Chianti Superiore DOCG 2022, Tuscany, Italy

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Burrata

pea - sourdough - mint

- 12 -

Chateau de Tracy, Pouilly Fume, 2022, Loire Valley, France

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Monkfish

mango - red pepper - jalapeno

- 14 -

Ovum Wines, Big Salt, Riesling Blend, 2023, Oregon, USA

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Leek

goats cheese - beurre noisette - potato dashi

- 12 -

Iona, Elgin Highlands, Chardonnay, 2022, Elgin, South Africa

Muntjac

keralan - naan - buttermilk

- 17 -

Il Poggiarello, Barbera, Bonarda & Cabernet Sauvignon, 2022, Emilia-Romagna, Italy

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Crab

cucumber - Granny Smith - caviar

- 22 -

Bodegas Y Vinedos Merayo, Godello, 2023, Bierzo, Spain

The Main Event

all served with seasonal vegetables from the garden and your choice of:

Hasselback Ratte / beef dripping chips / pomme puree

Celeriac

chicory - onion - orange

- 25 -

Funkstille, Zweigelt, 2023, Niederösterreich, Austria

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Chicken

morel - white sprouting - soybean

- 30 -

San Polino, Brunello di Montalcino, 2019, Tuscany, Italy

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Gurnard

green curry - shrimp - pak choi

- 32 -

Corum, Can Axartell, Malvasia, 2022, Mallorca, Spain

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Pappardelle

parmesan - wild garlic - morel

- 24 -

- 8 fresh truffle -

Cascina Adelaide, Barolo, 4 Vigne, 2020, Piedmonte, Italy

Dover Sole

sorrel - leek - caviar

- 42 -

Flint Vineyard, Chardonnay, 2022, Norfolk, England

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Hogget

asparagus - duo - wild garlic

- 37 -

Rook en Spiels, Old Vine Carignan, 2022, Wellington, South Africa

Sirloin of Beef

your choice of; beef jus, peppercorn sauce or truffle hollandaise

chimichurri - truffle - mushroom

- 36 -

Château de Barbe Blanche, 2019, Bordeaux

Filet of Beef

- 44 -

Au Bon Climat, Pinot Noir, 2021, USA

Something Sweet

3 course wine pairing is available with your dessert

all our chocolate is made by Pump Street, Woodbridge

Affogato

espresso - vanilla

- 6 -

add amaretto

- 3 -

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Selection of Ice Cream & Sorbet

- 3/scoop -

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Torte

sea buckthorn - chocolate - malted milk

- 12 -

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Caramel Tart

white chocolate - banana - fleur de sel

- 12 -

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Mille Feuille

chamomile - honey - elderflower

- 12 -

Rhubarb

ginger - hibiscus - vanilla

- 14 -

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Cherry Blossom

almond - yuzu - meringue

- 14 -

East Anglian Cheese Board

your selection from our menu, crackers, relish, quince

- 8 for the first -

- then 4 per cheese -