

2 Course Wine Flight
exclusive wines for our menu

125ml - 20

175ml - 27

250ml - 38

Dinner, Bed & Breakfast Guests
dishes between the lines included, upgrade;

taste the full menu - 8

vegetarian & vegan menu inclusive

supplement Tasting Menu - 20

To Start

Salmon

Loch Duart, Badcall Bay, North West Scotland

treacle - grapefruit - caviar

- 15 -

Shilda Winery, Kirke, Goddess Blend, 2022, Kakheti, Georgia

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Pheasant

Box Hill Farm, Wetheringsett, Suffolk, England

bacon - King Oyster - truffle

- 14 -

Funkstille, Zweigelt, 2022, Niederösterreich, Austria

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Soup

home baked bread

- 9 -

Venison

Box Hill Farm, Wetheringsett, Suffolk, England

celeriac - egg - beetroot

- 17 -

Domaine Bessa Valley, Enira, Right Bank Blend, 2018, Bulgaria

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Scallop

Hand Dived, Orkney Islands, North Coast, Scotland

carrot - buttermilk - paprika

- 21 -

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

Cod

Line Caught, St Austell, South Cornish Coast, England

mussels - nori - artichoke

- 34 -

Reflektief, Old Vines Palomino, 2022, Pickenierskloof, South Africa

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Beef Brisket

Suffolk Red Poll, Stonham Farms, Suffolk, England

bordelaise - ale - bone marrow

- 33 -

Cantina Di Negrar, Amarone, 2020, Valpolicella, Italy

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Sirloin of Beef

Suffolk Red Poll, Stonham, Suffolk, England

in-house Dry-Aged and served with your choice of; peppercorn or beef jus

mushroom - onion - bone marrow

- 36 -

Château de Barbe Blanche, 2019, Bordeaux, France

T-Bone of Pork

Red Duroc, Dingley Dell, Suffolk, England

apple - bone marrow - truffle

- 34 -

Flint Vineyards, Silex, 2023, Norfolk, England

Monkfish

Line Caught, St Austell, South Cornish Coast, England

turnip - Shimeji - shrimp

- 38 -

Charalaboglou, Field Blend, Malvasia & Viognier, Low Intervention, 2023, Greece

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Duck

Gressingham Farms, Redgrave, Suffolk, England

served with duck confit and fois gras pithivier

hispi - cauliflower - plum

- 39 -

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

Something Sweet

3 course wine pairing is available with your dessert

all of 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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'After Eight'

fondant - mint - chocolate

- 12 -

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Carrot Cake

cinnamon - cream cheese - ginger

- 12 -

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'Makowiec'

traditional, festive, polish dessert

brioche - poppy seed - citrus

- 12 -

'Rice Pudding'

cinnamon - apple - white chocolate

- 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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Squash Tortelini

pumpkin - sage - pine nut

- 14 -

Domaine Vieux Vauvert, Vouvray, 2022, Loire, France

The Main Event

all served with seasonal vegetables from the garden

and your choice of:

bulgur wheat / pomme anna / crushed new potato

Lentil

red cabbage - carrot - brussel sprout

- 28 -

Paololeo Orfeo, Negroamaro, 2021, Puglia, Italy

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Parsnip

watercress - soy - mushroom

- 26 -

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

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.