



MENU

To Start:

Freshly baked Aga bread, olive oil and balsamic vinegar and fresh pesto	£3.50
Bowl of olives	£2.95
Bloody Mary Gazpacho, a chilled soup with a bit of a kick	£5.25
Vegetable lasagne, with pickled chestnut mushrooms and celariac	£6.95
Hedgerow salad. Seared pigeon breast salad with fresh berries	£7.50
Mackerel pate, with pickled cucumbers and toasts	£7.50

Main Course:

Slow cooked Suffolk beef stew, with parmesan polenta and kale	£13.95
Salmon en croute, with samphire, peas, clementine, potatoes	£15.95
Traditional French potato pie, served with roasted vegetables	£12.95
Pan fried halloumi and watermelon salad with pea shoots	£13.95

To finish:

Rosemary panna cotta with peach gel	£6.50
Warm chocolate brownie with peanut butter parfait	£6.50
Summer fruit salad, with pineapple jelly	£6.50
Apple, blackberry and almond crumble, with vanilla ice cream	£6.50
Cheese Board. A selection of English cheese, served with artisan biscuits	£8.50
Sorbets/Ice creams	£1.50 per scoop

Please note:

FOOD ALLERGIES AND INTOLERANCES: Before ordering, please speak to our staff about your requirements. Please mention all food allergies to your server.

Gluten free bread is available upon request

All our dishes are freshly prepared to order, so there may be a short wait during busy periods

A discretionary service charge of 12.5% will be added to parties of 8 or more