



TO START



Freshly baked Aga bread, olive oil and balsamic vinegar and fresh pesto	£3.50
A bowl of olives	£2.95
Soup of the day, served with freshly baked bread	£5.25
Mat's Lavenham mushrooms. Sauteéd mushrooms tossed in creamy garlic sauce, toast, parmesan crumb	£6.95
Pan fried devilled chicken livers, pancetta and a Madeira wine sauce	£7.50
Half pint of prawns, served with fresh bread and garlic aioli	£7.50
Oak smoked duck breast salad, served with apple chutney	£7.50

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



MAIN COURSE



Oven roast rump of British lamb, served with parmentier potatoes, savoy cabbage and a garden mint jus	£15.95
Char grilled 8oz British Sirloin steak. Thyme and garlic roasted new potatoes and rocket salad	£16.50
Salmon en crouete, with potatoes, vegetables and a sauce beurre blanc	£14.95
Pan fried sea bass fillets, potatoes, air dried tomatoes, basil pesto and fresh rocket	£13.95
Traditional French potato pie, creamy dauphinoise potatoes, wrapped in puff pastry served with roasted vegetables	£12.95

SIDES

	FROM
Potatoes – Please speak to your server about today’s potatoes	£2.50
Seasonal vegetables – please ask your server about today’s vegetables	£2.50

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PUDDING



Blackberry parfait with sablé Breton	£6.50
Pear and vanilla crème brûlée	£6.50
Rich chocolate fondant with figs and fresh berries (10 min cooking time)	£6.50
Rice pudding with roasted apricots (v)	£6.50
Apple crumble with vanilla ice cream	£6.50
Sorbets and ice cream. Please ask your server about flavours	£1.50 (per scoop)
Cheeseboard. Please ask your server what cheese we have today	£8.50/16.95

COFFEE AND TEA

● Espresso	£2.30
● Americano	£2.40
● Cappuccino	£2.70
● Latte	£2.70
● Double espresso	£2.95
● Double Americano	£2.95
● Double cappuccino	£3.20
● Double latte	£3.20
● Decaffeinated coffee	£2.50
● Tea (English breakfast, earl grey, peppermint, green, darjeeling, camomile)	£1.85

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