

SUNDAY 15TH JUNE

STARTERS

SMOKED DUCK BREAST

Peppered Duck Breast, Golden Beetroot Picalilli

MAPLE BACON CROQUETTES

Maple Bacon and Comte Croquettes, Spicy Butter Tomato Sauce

HERITAGE CARROTS

English Carrot Salad, Tikka Sauce, Confit sShallots

CURED SALMON

House Cured Lemon and Treacle Cured Salmon, Black Treacle Cream Cheese, Lemon

ASPARAGUS SOUP

Creamed Asparagus Soup, Pea and Parmesan Salad

MAINS

TOPSIDE BEEF

Beautifully Lean Beef Topside, Creamed Peas, Leek and Spinach

LAMB RUMP

Rump of Lamb, Braised Baby Onions, Griddled Courgette

SUFFOLK TURKEY

Roast Suffolk Chicken Breast, Sausage Stuffing, Pig in Blanket

WALNUT AND AUBERGINE RAGU

Smoke Aubergine, Walnut, Rigattoni

POACHED TROUT

Trout Fillet, Watercress Sauce, Sea Herbs, Baby Potatoes, Fennel

All served with roast potatoes, yorkshire pudding, sunday veggies

DESSERTS

SUET PUDDING

Classic Jam Suet Pudding, Vanilla Bean Custard

PEACH TART

Poached Peach, Creme Patisserie, Lavender

CHEESECAKE

Passion Fruit and White Chocolate Cheesecake, Blood Orange Sorbet

PANNA COTTA

Whipped Vanilla Panna Cotta, Pimms Macerated Berries, Raspberry Sorbet, Baked White Chocolate

ICE CREAM (4 scoops)

Swiss Chocolate, Mint Chocolate Chip, Vanilla Bean, Strawberry, Banana Ripple, Serious White Chocolate