



3 Course Private Dining Menu

Autumn season 2023

Starter

Seasonal Root Vegetable soup, Parsley Oil, Shaved Pecorino

Ham Hock & Baby Leek Terrine, Sea Salted Butter, Irish soda bread

Pan Seared Wild Mushrooms in Cream & Thyme, Warm Sourdough, Truffle Oil

Main

Suffolk Cider Slow Roasted Pork Shoulder, Confit Apple, Minted Potato, Kale,
Red Wine Gravy

Heritage Squash Risotto, Pitchfork Cheddar, Pea Shoots

'Catch of the Day,' Rosemary New Potatoes, Samphire, Rainbow Chard,
Champagne Sauce

Chicken Supreme, Crushed Carrot & Swede , Citrus Braised Fennel,
Tarragon Gravy

Dessert

Frangelico Chocolate Posset, Cherry Coulis , Toasted Hazelnuts

Apple & Pear Crumble, Fresh Fig, Homemade Custard

Chocolate Brownie, Raspberry & Plum compote, Vanilla Ice Cream

£48 Per Person

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables of 4 or more are subject to a discretionary service charge of 12.5%

(v) Vegetarian

(ve) Vegan

(vea) Vegan available