

LUNCH MENU

Menu available 12-2.30pm

Weds- Fri 12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00

Please choose any pudding or selection of two cheeses

STARTERS

Soup of the Day (vg)

Pickled Mushroom Salad (v)

goat's curd, golden beetroot, mushroom ketchup,
croutons, watercress

Suffolk Pork, Mixed Game & Cranberry Terrine (n)

sweet & sour chestnut purée, toast

MAINS

Choice of Sausage & Mash

Sausages: Beef | Pork & Apple | Spicy Italian

Mash: Plain | Hemingford | Chive

Sauce: Red Wine | Mustard | Onion

Honey Glazed Hay Baked Onion (v)

puy lentils, carrot fondant, chervil gel,
parmesan crisp

Pork Belly

potato terrine, cavolo nero,
wholegrain mustard sauce

Traditional Fish Pie

greens

VEGETARIAN MEZZE BOARD (V)

mozzarella, marinated artichokes,
roasted peppers, hummus, rocket,
sundried tomatoes, toasted ciabatta £12.00

add cured meat selection £7.00

add cured salmon £7.00

SANDWICHES

Turkey, Cranberry & Stuffing Ciabatta

salad, fries £9.00

Fish Finger & Tartare Sauce Ciabatta

salad, fries £9.00

Mushroom & Goat's Cheese Bagel (v)

salad, fries £9.00

PUDDINGS

Sticky Toffee Pudding (v)

toffee sauce, vanilla ice cream £7.00

Bourbon & Toasted Hazelnut Parfait (n)

coffee meringue shards, apple & bourbon gel £7.00

Dark Chocolate & Marmalade Tart

chocolate crumb

crème fraîche, candied orange £7.75

Mulled Wine Poached Pear (vg, n)

sultana purée, almond granola £7.00

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)

ask for flavours £6.50

Affogato (v)

scoop of vanilla ice cream, espresso

shot & biscotti £5.50

add Pedro Ximénez + £1.00 | Baileys + £2.00 |

Amaretto + £2.00

Selection of British Cheeses (v)

3 Cheeses £10.00 / 4 Cheeses £12.00

Served with grapes, celery & biscuits

(set lunch menu - 2 cheese selection)

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml £7.50 / Bt. £32.00 (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet
aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN

100ml £9.50 / Bt. £62.50

90% Grenache Noir, 10% Grenache Gris. A traditional
Banyuls - sweet, complex and marvellous. Served chilled.

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml £9.00/ Bt. £59.50

From a single vineyard of old vine Grenache. This vintage port
style is deeply fruited, well structured and extremely
satisfying! Only made in the best years.

COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20

VSOP Grande Champagne
Cognac £5.50

VSOP Armagnac £4.00

Buffalo Trace Bourbon £4.00

Whiskies -

GlenDronach 8yr (Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00

