

## *the beginning*

Baby squid, scallop, king prawn on croute, chorizo & garlic	12
Watercress, nettle & Jersey Royal soup, young buck blue cheese cream	7
Asparagus Salad, crispy free range egg, parma ham & hollandaise sauce	9
Gin cured Scottish Salmon, lime avocado caviar mayonnaise, crispy capers	8
Suffolk Pork terrine, black pudding bon bons, cracking, apple puree	9

## *the middle*

Slow roasted Lamb belly Dauphinoise potatoes, pea puree, port jus	20
Pan roasted Duck breast Sticky red cabbage, orange sauce	19
Grilled Sirloin Pink peppercorn sauce, triple cooked chips, grilled tomato & mushroom	24
Baked Hake Crushed Jersey royals, sun blushed tomato beurre blanc, tenderstem broccoli	18
Creamy wild mushroom risotto Grilled Duke of Cambridge blue cheese, watercress & spinach salad	16

## *and the end*

Bourbon vanilla panna cotta Poached rhubarb & ginger crumb	8
Dark Columbian chocolate Mousse Brandy cherries, Amaretto crumb, whipped mascarpone	8
Frozen strawberry parfait Cambridgeshire macerated strawberries, chantilly cream, chocolate soil	8
British and local cheeses Your choice from our cheese menu, served with accompaniments	13

## *bit on the side*

Roasted Jersey Royal Potatoes, Sea Salt, Lemon & Thyme	4
Pomme Frites & Mayo	4
Sweet Potato Fries & Hummus	4
Steamed Seasonal Vegetables	4
Dressed Seasonal Salad & Herbs	4

All of our dishes are locally sourced and freshly prepared on the day  
Please advise your server of any allergies or dietary requirements before ordering your meal