

#### TWO COURSES £31 | THREE COURSES £35

# **Nibbles**

Mixed Olives GF, VE | £6 Sourdough & Black Treacle Butter V | £6 Spiced Pork Belly | Salsa Verde, Pickled Shallots | £9

# Starters

Nettle & Mint Soup | Crème Fraîche, Croutons, Chive, V, VEO, GFO Smoked Trout | White Miso Mayonnaise, Pommes Anna Celeriac Pithivier | Parsley, Spring Herbs, V, VE Duck Liver Parfait | Rhubarb & Ginger Jam, Toasted Brioche, GFO

## Mains

Rolled Lamb Shoulder

Dingley Dell Pork Belly Stuffed with Oregano & Parsley

Roasted Sirloin of Suffolk Beef

Beetroot Nut Roast VE, N

#### **All Roasts Served With**

Miso & Maple Carrot **Roast Potatoes** Gravy Yorkshire Pudding Swede Mash Onion Loaf with Watercress

Haddock Schnitzel | Lemon & Caper Butter, Anchovies, French Fries

#### Sides

Cauliflower Cheese | £5 Mixed Green Veggies | £5 Onion Loaf | £5 Yorkshire Pudding Stuffed with Braised Beef | £6 Roast Potatoes | £5

### Desserts

Pistachio Crème Brûlée | Rhubarb, Warm Madelaine, V, GFO Caramelised Bread & Butter Pudding | Vanilla Ice Cream Tiramisu | Dark Chocolate Cremeux, Chocolate Tuile V Chocolate & Hazelnut Paris-Brest | Chocolate Ice Cream Pink Peppercorn Ice Cream | Poached Rhubarb, Pistachios, V

Suffolk Cheeseboard | Quince Jelly, Fruit Loaf & Grapes | Supplement £7