

A la Carte menu

Please note that this is a sample menu only – our menu changes regularly in line with the best available fresh produce and the seasons.

Starters

Aged Comte twice baked cheese soufflé, lyonnaise onion, kale, shaved black truffle.

BBQ scallop, xo sauce, pickled carrot, gnocchi Parisienne

Brancaster mussels, curry foam, pepper dulse, cider, shoestring potato

Jerusalem artichoke risotto, salt baked celeriac, crispy celeriac.

Lobster and veal sweetbread raviolo, lemon verbena, floral lobster bisque

Mains

Sladesdown chicken, glazed wing, potato terrine, sauce Madeira, hispi cabbage, pistachio, truffle, and braised leg “baklava”.

Turbot, sea beet, confit potato, Gruyere, pickled cucumber, sauce vin jaune, crispy turbot cheek

Fillet of beef, braised shin pie, buttery mash potato, tempura oyster, nasturtium, bone marrow au poivre

Monkfish wellington, mash potato, cardamom and bee pollen carrot, kale, bone beurre rouge

Celeriac and Manchego pithivier, fennel gravy, parsnip and honey purée

Desserts

Snickers soufflé, gianduja, peanut praline, salted caramel sauce, peanut chocolate.

Chocolate delice, peppermint centre, chocolate feuilletine, mint sorbet

Pineapple tarte tatin, toasted hay ice cream

Mont Blanc choux bun, coffee and vanilla cremeaux

Affogato, vanilla ice cream, tosier 70% chocolate and amaretto mousse, espresso

Selection of local cheeses, handmade crackers, grapes, celery, membrillo

Menu du Jour

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Starters

Spiced Carrot velouté, blue cheese tortellini, creme fraiche

Braised ham hock terrine, whole grain mustard, dressed frisée lettuce, chicken crisp, apple gel.

Mains

Butter Roasted Coley, curly kale, smoked haddock chowder, Parisienne potato, tempura anchovy.

Blythburgh pork loin, mustard mash potato, confit cabbage, celeriac purée, sauce charcutiere

Desserts

Egg Custard tart, fresh nutmeg, rhubarb and ginger sorbet

Baron Bigod “toastie” milk bread, truffle honey

Sunday lunch

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To start

Oysters - 1/2 dozen or 1 dozen

Mignonette, lemon

Mains

Roasted fillet of beef chateaubriand, beef fat potatoes, honey roasted carrot, buttered kale, red cabbage, stuffed Yorkshire pudding, watercress, gravy.

Dry aged Sladesdown chicken, beef fat potatoes, honey roasted carrot, buttered kale, red cabbage, Yorkshire pudding, gravy.

Confit Blythburgh pork belly, beef fat potatoes, honey roasted carrot, buttered kale, red cabbage, Yorkshire pudding, gravy.

Butter Roasted Coley, curly kale, smoked haddock chowder, Parisienne potato, tempura anchovy.

Celeriac and Manchego pithivier, fennel gravy, parsnip and honey purée, curly kale, red cabbage

Jerusalem artichoke risotto, endive, black truffle

Sides

Buttery mash potato

Baron Bigod cauliflower cheese

Bone marrow gravy

Local selection of green vegetables

Desserts

Sticky toffee pudding, Madagascan vanilla ice cream

Pineapple tarte tatin, toasted hay ice cream

Rhubarb and tonka bean panna cotta, rhubarb and stem ginger compote, creme fraiche sorbet

Passion fruit and white chocolate cheesecake, blood orange sorbet

Baron Bigod “toastie” milk bread, truffle honey

Tosier 70% chocolate and amaretto mousse, coffee ganache, Joconde biscuit

Afternoon Tea

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Sandwiches

(served on a variety of freshly baked breads and rolls)

Local Ham with Grain Mustard Mayonnaise

Local Cheese with Chutney

Cucumber with Cream Cheese, Dill and Mint

Breast of Chicken with Tarragon Creamed Mayonnaise

Scottish Smoked Salmon with Lemon Butter

Egg Mayonnaise with Chopped Shallots and Watercress

Scones

Freshly baked plain and fruit scones served with Cornish clotted cream and strawberry preserve.

Or

Cheddar and thyme scone with creamed butter and quince cheese

Savoury & Sweet

Assortment of Seasonal Afternoon Tea Pastries

Or

Assortment of seasonal savoury bites

And

A choice from our cake trolley

To Drink

We have a wonderful selection of loose-leaf tea which our tea sommelier will be happy to advise upon with free refills. No Afternoon Tea is complete without a glass of something sparkling and so we have a superb champagne offering along with some special non alcoholic sparkling wine and tea for you to enjoy.