



## GRAZE

Pakenham Mill Sourdough, Whipped Butter £4 | Olives £4  
Suffolk Charcuterie, Sourdough, prosciutto, salami, chorizo, pickles and olives £19.5  
2 courses £30 / 3 courses £36

## TO START

Orchard Farm Pork Scotch Egg, Red Onion Marmalade DF  
Roasted Tomato & Red Pepper Soup, Toasted Focaccia VG  
Mozzarella & Heritage Tomato Salad, Broad Beans, Balsamic & Basil V  
Chalk Stream Trout, Pickled Kohlrabi, Parsley Emulsion GF DF  
Spiced Hummus, Crispy Chickpeas, Pickled Mustard Seeds, Toasted Sourdough VG GFA

## MAINS

Roast Hereford Sirloin of Beef, Horseradish  
Roast Thetford Black Pork Loin, Roast Apple Sauce  
Roast Claydon Chicken, Pancetta & Apricot Stuffing  
*All roasts are served with Yorkshire Pudding, Duck Fat Roasted Potatoes, Spring Greens, Piccolo Parsnip*  
Roast Butternut Squash & Spinach Wellington  
Roasted Potatoes, Spring Greens, Broccoli & Carrot VG

Barshams Beer Battered Haddock, Triple Cooked chips, Tartar Sauce & Garden peas DF  
Willow Burger, Blackberry Bakery brioche bun, Smoked Cheddar, Burger Sauce, fries  
BBQ Glazed Celeriac, Red Pepper Puree, Salsa Verde & Pickled Salad VG  
Roasted Fillet of Sea Bream, Mussel, Clam, Cockle, Potato Chowder

## SIDES

Cauliflower Cheese, Parmesan, Crispy Onions & Chives £5 | Pancetta & Apricot Stuffing £4.5  
Pigs in Blankets, Honey Mustard £4.5 | Glazed Carrots, Cardamom & Honey £4.5 GF DF

## PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream VG GF  
Lemon Posset, Berry Compote, Shortbread GF  
Dark Chocolate Delice, Roasted Hazelnut & Hazelnut Ice Cream GF  
Profiteroles, Pistachio Creme diplomat, Salted Caramel  
Affogato, Double espresso & Vanilla Ice cream GF

*Our menu has been sourced locally & independently wherever possible - subject to availability*

*V vegetarian | VG vegan | GF gluten free | N contains nuts*

*Please let a team member know of any allergies or dietary requirements, A 10% discretionary service charge will be added to your bill*