

### RESIDENTS ONLY SET TWO COURSE MENU

# Pakenham Mill Sourdough £4

Suffolk Charcuterie, Pakenham Mill Sourdough, prosciutto, salami, chorizo, pickles £19.5

### TO START

Spiced Parsnip Soup, Crispy Parsnip & Apple VG

Orchard Farm Pork Scotch Egg, Red Onion Marmalade DF

Chalk Stream Trout, Pickled Kohlrabi, Parsley Emulsion GF DF

Butternut Squash Ravioli, Ginger & Brown Butter Sauce V

**Spiced Hummus,** Crispy Chickpeas, Pickled Mustard Seeds, Toasted Sourdough VG GFA

#### MAINS

Suffolk Chicken Supreme, Chorizo, Butterbean & Mushroom Fricassee GF
Confit & Glazed Heritage Carrots, Carrot Puree, Beetroot & Mustard VG
Roasted Sea Bream, Mussel, Clam, Cockle, Potato Chowder supplement £4

Barsham Beer Battered Haddock, Triple Cooked Chips, Garden peas, Tartare Sauce DF

## MIBRASA GRILLS

Cooked over Urban Forestry's Silver Birchwood

Willow Burger, Blackberry Bakery brioche bun, Smoked Cheddar, Suffolk Bacon, Burger Sauce, fries 8oz Suffolk Flat Iron Steak, Chimichurri, Confit Tomato & Fries GF BBQ Glazed Celeriac, Red Pepper Puree, Salsa Verde & Pickled Salad VG

## **PUDDING**

80% Dark Chocolate Mousse, Douglas Fir Caramel, Cocoa Tuile & Creme Fraiche Ice Cream GF
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream GF VG
Zero Waste Tiramisu, Coffee Sponge, Mascarpone, Coffee & Amaretto Cream
Affogato, Double Espresso, Vanilla Ice Cream £5

Speak to a member of our team to upgrade to 3 courses

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