

2 COURSES FOR 45

3 COURSES FOR 49

*Glass of Laurent-Perrier La Cuvée Brut Champagne 15*



STARTER

Fruits de Mer

*Rock Oyster, ½ Lobster, Dressed Crab, Mussels on Toast*

*£25 supplement per person*

Pressed Terrine of Norfolk Black Leg Chicken & Ham Hock

*Crispy Bone Marrow, Hay Mayonnaise*

Ballotine of Chalk Stream Trout

*Pickled Cucumber, Caviar, Dill*

Tartlet

*Jerusalem Artichoke, Wild Mushrooms, Pear \**

Crisp Clarence Court Egg

*Heritage Root Vegetables, Toasted Barley \**

Hand Rolled Strozzapreti

*Chicken Stock Emulsion, Black Truffle*

SUNDAY LUNCH

Norfolk Black Leg Roast Chicken

Slow Roasted Lake District Farm Sirloin of Beef

Suffolk Pork Rack

*All served with*

*Yorkshire Pudding, Horseradish, Roasted Potatoes, Seasonal Vegetables*

MAIN COURSE

Loch Duart Salmon

*Clams, Mussels, Orzo, Saffron Bouillabaisse*

Dover Sole 'Meunière' (600g)

*Grilled with Brown Butter, Lemon, Capers, Parsley*

*£25 supplement*

Slow Cooked Delica Squash

*Aged Acquerello Rice Risotto, Chestnut Crumble, Muscat Grape \**

DESSERT

Something Naughty but Nice from our Dessert Table

*Caraibe Dark Chocolate Mousse | Caramelised Apple Tart  
Crème Caramel | Basque Cheesecake | Pistachio Paris Brest  
Vanilla Panna Cotta with Citrus Salad | Pear Belle Helene Tart*

Crêpes Suzette Flambéed at the Table

*£10 supplement*

Selection of Seasonal Cheeses

*Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread*

*£9 supplement*

Food allergies and intolerances

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.  
A 15% discretionary service charge will be added to your final bill. All prices include VAT. \* Available as Vegan.