



Laurent-Perrier La Cuveé Brut NV, Champagne 16
“Abbey Garden” (Suffolk gin, apple, cucumber, elderflower) 13

STARTERS

- Tuna carpaccio**
jalapeño salsa, basil, soy citrus dressing 15
- Goats cheese and roasted red grape bruschetta**
toasted pine nuts 11
- Roasted cauliflower soup**
homemade bread 9
- Pan seared scallops and braised beef featherblade**
Jerusalem artichokes, morels, red wine jus 23
- Black olive pâté**
heritage tomatoes, sunflower seeds, crostini 10
- Saltimbocca pigeon breast**
Parma ham, creamy polenta, sage, crispy cavolo nero 15

MAIN COURSES

- Roast sirloin of Surrey Farm beef**
roast potatoes, Yorkshire pudding, vegetables 24
cauliflower and broccoli cheese 5.5
- Roast loin of free-range pork**
roast potatoes, Yorkshire pudding, vegetables 23
cauliflower and broccoli cheese 5.5
- Roast chicken supreme**
roast potatoes, Yorkshire pudding, vegetables 23
cauliflower and broccoli cheese 5.5
- Wild mushroom, spinach, squash, and stilton roulade**
roast potatoes, Yorkshire pudding, vegetables 19
cauliflower and broccoli cheese 5.5
- “Today’s Catch” (cod, or hake)**
cep cream, truffle and potato rosti, spinach,
chanterelles, Hen of the Wood 30
- Beer battered haddock**
triple cooked chips, pea purée, warm tartare 19

SIDES

- Roast potatoes 5
- Yorkshire pudding 2
- Creamy mashed potato 6
- “Posh chips”, truffle oil, Parmesan 7
- Char-grilled tenderstem broccoli, salsa verde 6
- Honey roasted carrots and parsnips 6
- Fine beans, roasted hazelnuts 6
- Triple cooked chips 6
- House salad 5

NIBBLES

- Nocellara olives** 5
- Ham hock arancini**, gherkin ketchup 7
- Homemade bread**, truffle and honey butter, olive oil and aged balsamic 6
- Tempura baby squid**, sweet chilli sauce 7
- Halloumi fries**, truffle honey 7
- Garlic prawns**, aioli 7.5