

SET MENU



STARTERS

Cured Chalk Stream trout lemon, parsley & confit cherry tomatoes

Chicken & wild mushroom terrine piccalilli & walnuts

Crispy squid chilli & lime dip

Garden Crunch Williams pear, fig, endive, radish, cobnuts, poppy seeds, maple & mustard dressing [vg]

MAINS SERVED WITH A SELECTION OF SIDES

28 day dry-aged grass-fed Galloway sirloin steak roasted garlic

Waveney Valley pork belly garlic mash, slow-roasted fennel

Atlantic salmon salsify, mustard & dill

Thyme roasted squash Jerusalem artichoke, cashew, almond & tarragon [vg]

PUDDINGS

Crème brûlée autumn berries & housemade shortbread [v]

Williams pear & almond crumble cinnamon custard [vg]

Orange & dark chocolate brownie crème fraîche ice cream [v]

Ice cream & sorbet made in-house

£45

We are cashless.

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.