

BIB GOURMAND MENU SET LUNCH & DINNER

Sample Menu - Up to 6 guests

STARTERS

White onion & Côte Breton cider veloutè, aged parmesan crouton Soft boiled Breckland brown egg, confit pheasant, morteau sausage & winter leaf salad Aylesbury duck liver parfait, quince purée & toasted brioche

MAINS

Wood roasted fillet of seabream, butternut squash & lentil dahl, cumin yogurt Local venison Pastilla, couscous, piquillo pepper, toasted almonds, pickled cherry jus Harissa roasted muscat pumpkin, puy lentils, date & lime purée, coriander

SIDES £3.5

French fries, Winter leaf salad, Tenderstem broccoli & toasted almonds, Ratte potatoes & 'Nduja', Glazed heritage carrots

DESSERTS

Salted caramel tart & poire William sorbet (v)
Greek yoghurt & vanilla panna cotta, blood orange, pistachio
Selection of farmhouse cheeses, plum chutney & oat cakes (v) (£2 supplement)

Lunch 2 courses £16 | 3 courses £19 Monday to Saturday: 12pm-2.30pm

Dinner 2 courses £18 | 3 courses £22 Monday to Friday: 6pm-9.30pm, Saturday: 5.30pm-7pm & from 9pm-10.30pm

Please note that some of our dishes may contain shot

Please let the manager know of any allergies or dietary requirements

An optional gratuity of 12.5% will be added to your bill