



Sunday menu

Potato Terrine

Suffolk Peer potato & cep terrine, black garlic and quails egg £7

Pigeon

Suffolk roasted pigeon, glazed beetroots, damson, candied pumpkin seeds £8

Vegan Black Pudding

Summer squash, home made vegan black pudding and Baron Bigod £8

Cauliflower soup

Cauliflower soup, apple, chive oil and pickled mustard £7

Chicken

Norfolk chicken ballotine, wild mushrooms and parsley salad £8

Mackerel

Pan fried English mackerel, parsley, greengage and creme fraiche £8

Traditional roast pork

Blythburgh roast pork, root vegetables, roast potatoes and apple sauce £16

Traditional roast beef

Roast heritage breed sirloin, root vegetables, roast potatoes and Yorkshire Pudding £17

Plaice

Roast fillet of plaice, courgettes, smoked haddock croquette and egg yolk £18

Duck breast

Loomswood farm duck, local sweet onions, heritage carrots and blackberries £21

Lamb

Colne Valley salt marsh lamb, roast cauliflower, shallots and herb cream £22

Roast Courgette

Roast courgette, fried Rattlesden farm duck egg, crisp potato and wild mushrooms £15

Hake

Roast fillet of hake, rosti potato, salami, brown butter broccoli and summer greens £19

Taste of East Anglia

£45 for 5 courses plus bread and canapes

A taste of Suffolk and it's borders

Pairing wines for £25 (optional)

Lowestoft

Pan fried English mackerel, parsley, greengage and creme fraiche

Elveden

Suffolk Peer & cep terrine, black garlic and fried quail egg

Blythburgh

Loin and belly of Blythburgh pork, local onion and black pudding

The Fens

Goats curd mousse, celery granita

Rattlesden

Duck egg lemon cream, rape seed sponge, brown butter & creme fraiche

Suffolk pinks £4

Buttermilk & preserved elderberry macarons

Sides £3

Duck fat potato cake / Buttered cabbage / Glazed carrots