

Potato Terrine

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

Marinated summer vegetables

Marinated summer vegetables, pickled mustard and goats curd £8

Mackerel

Fillet of mackerel, parsley, gooseberries and yoghurt £7

Vegan Black Pudding

Roast violet artichokes, home made vegan black pudding, apple and mustard £8

Pea soup

Chilled English pea soup, raddish and pea salad £7

Beef carpaccio

Thinly sliced heritage breed beef, bitter leaves and crisp bread £10

Pork

Blythburgh pork, parsley, apple, mustard and home made black pudding £22

Beef

8oz Heritage breed sirloin, duck fat potato cake, watercress, thyme cararmelised onions and chestnut mushroom sauce £25

Halibut

Halibut on the bone, courgettes, egg yolk and suffolk peers £20

Duck breast

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

Lamb

Salt marsh lamb, roast cauliflower, crisp shallots and herb cream £20

Duck Egg

Fried Rattlesden farm duck egg, crisp potato, roast courgette and mustard salad £15

Hake

Roast fillet of hake, rosti potato, salami and summer greens £18

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)

Pakenham

Our bread using flour from Pakenham watermill

Bungay

Baron Bigod tartlet, turnip and lemon

Lowestoft

Pan fried English mackerel, parsley, gooseberries and yoghurt

Elveden

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

Blythburgh

Loin, rib and belly of Blythburgh pork, roast apple, parsley and local onion

Bury St Edmunds

Local raspberries and sorrel ice cream

Assington

Marinated English strawberries and strawberry & angostura sorbet

Sides £3

Hand cut chips / buttered cabbage / Glazed carrots



Digestif cocktails

Espresso Martini £9 Cacao sours £9

We also offer some suggested dessert and port pairings

Duck egg lemon tart, almond pastry & creme fraiche £8

English raspberry mousse, Jelly, cucumber and milk ice cream £8 Monbazillac, Domaine de Grange Neuve £8

Dark chocolate mousse, cocoa wafer, sea salt ice cream £8 Banyuls "Cuvee Parce Freres" Dom de la Rectorie £9

English strawberries, lemon posset, sorrel ice cream and strawberry sorbet £8

Tokaji Noble Late Harvest £12

A selection of British cheeses, fig and walnut chutney and homemade crackers £10

Dona Matilde 2008 Colheita Port £8

Dessert wines

	Glass 1	100ml	Bottle
210. Monbazillac, Domaine de Grange Neuve, France (50CL)		£8	£28
211. Riversaltes Chateau Lauriga Ambre, France 75CL			£44
212. Banyuls "Cuvee Parce Freres" Dom de la Rectorie, France	ce 50cl	£9	£42
213. Tokaji Noble Late Harvest, Oremus, Hungary (37.5CL)		£12	£42
214. Chateau Rieussec Sauternes 2008, France 37.5cl			£63
215. Moscato Passito Palazzina, Piemonte, Italy (37.5CL)		£6	£22
Port			
		Glass 100ml	
220. Dona Matilde Finest Reserve Port		£6	£32

£8

£40

£55

221. Dona Matilde 2008 Colheita Port (Tawny style)

222. Quinta Dona Matilde 2011 Vintage Port

A very warm welcome to the Northgate. We wish your visit to be as pleasurable as possible. If there are any aspects of your experience that you are not happy with, please speak to the manager so we can do everything we can to put it right. Complaints cannot always be retrospectively dealt with.