

Sample Menu

SNACKS

£3

Pulled Pork, Crackling, Boudin

£3

Beer Crisp, Goats Cheese, Red onion

£3

Smoked Salmon, Creme Fraiche

STARTER

£9.00

Crispy Crab Cakes, Tuna Carpaccio, Feta Snow, Orange, Avocado Purée, Watercress -

£8.50

Confit Swannington Lamb, Core Carrot, Caramelised Shallot, Serrano Ham, King Oyster Mushrooms -

£9.50

Pan Fried Fresh Salmon, Tempura Colchester Oyster, Keta Caviar, Chive Aioli, Beetroot -

£8.50

Reblochon & Red Onion Tartlet, Walnut Crumble, Roasted Romanesque, Aubergine Pickle -

£14.50

Pan Seared Hand Dived Scallops, Crackling Belly Pork, Pickled Cauliflower, Pork Puff, Granny Smith Apple -

£9.50

Great British Menu 2016 Pan Seared Partridge Breast, Crispy Shallot Ring, Girolle Mushroom, Parsley, Game Tea -

MAIN

Serrano Ham, Romanesque, Dill Oil - £25.00

Pan Roast Sea Bass, Cocotte Potatoes, Cauliflower Puree,

£28.00

Duo of Beef: Charred Beef Fillet & Braised Beef Cheek, Dauphinoise Potatoes, Spinach, Wild Mushrooms, Pancetta, Celeriac, Braising Liquor -

£24.50

Pan Roast Gressingham Duck Breast, Potato Terrine, Butternut Squash, Cavolo Nero, Roasted Shallot, Red Wine Jus -

£16.50

Celeriac, Wholegrain & Mascarpone Tortellini, Salt Baked Celeriac, Roasted Beetroot, Apple & Coriander -

£23.50

Roasted Sea Trout, Chervil Puree Potato, Julienne Leeks, Brown Shrimp, Crevette Prawn Beurre Blanc -

£26.50

40 Day Aged Swannington Ribeye of Beef, Yeast & Thyme Glaze, King Oyster Mushroom, Red Onion Marmalade, Truffle & Comté Chips -

DESSERT

£9.00

Tacons Blackberry Trifle, Chantilly Cream, White Chocolate Snow, Pistachio, Blackberry Sorbet

£9.00

Triple Chocolate Marquise, Burnt Butter Crumb, Praline, Vanilla Ice Cream

£9.50

Passion Fruit Souffle, Crème Fraiche Sorbet

£8.00

Set Lemon Cream, Italian Meringue, Raspberry & Crème Fraiche Sorbet, Dehydrated Raspberry

£7.00

Affogato Salted Caramel Ice Cream, White Chocolate Mousse, Chocolate Shard, Espresso

CHEESE

Cornish Yarg

A semi-hard cheese from Cornwall. It has a fresh, creamy taste and a quality all of its own derived from the hand applied covering of nettles

Rosary Goats Cheese

Handmade in Hampshire. A fresh creamy goat's cheese with a mousse-like texture and a natural acidity

Epoisse

A rich and aromatic soft cow's milk cheese with a smooth velvety texture, brandy washed rind and mellow flavour

Norfolk Dapple

A traditionally clothbound, unpasteurised, hard, cow's milk cheese, owing its name to the dappled rind it develops during maturation

Baron Bigod

A creamy, white bloomy rind cheese, the UK's only raw milk farmhouse Brie made in Bungay.

Yorkshire Blue

A mild, soft, creamy, blue veined cheese which is made using a traditional recipe, giving the cheese a unique buttery, sweet flavour with no sharp bite.

Reblochon

A Swiss washed rind cheese, made with unpasteurised, smear ripened Cow's Milk. It has a mild flavour with fruity, nutty notes

£8.00

Three Cheeses -

£10.00

Five Cheeses -

£12.00

Seven Cheeses -

All Accompanied by Fig Jam, Quince, Grapes & Artisan Biscuits

COFFEE

£4.50

Espresso / Cappuccino / Latte / Americano

£4.00

English Breakfast / Earl Grey / Peppermint / Chamomile / Green Tea

All served with Handmade