

LUNCH MENU

Menu available 12-2.30pm
Weds- Fri 12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00
Please choose any pudding or selection of two cheeses

STARTERS

Honey Roast Parsnip Soup (vg)
spiced chickpeas & chipotle oil

Wild Mushroom Parfait (vg)
mixed pickles, crispbreads & bitter leaves

Suffolk Pork, Mixed Game & Cranberry Terrine (n)
sweet & sour chestnut purée, toast

MAINS

Choice of Sausage & Mash
Sausages: *Beef | Pork & Apple | Spicy Italian*
Mash: *Plain | Hemingford | Chive*
Sauce: *Red Wine | Mustard | Onion*

Roast Beetroot, Rosemary & Quinoa Parcel (vg, n)
celeriac purée, roasted parsnip, broccoli, chestnut dressing

Pork Belly
potato terrine, cavolo nero, wholegrain mustard sauce

Traditional Fish Pie
greens

VEGETARIAN MEZZE BOARD (V)

mozzarella, marinated artichokes, roasted peppers, hummus, rocket, sundried tomatoes, toasted ciabatta £12.00

add cured meat selection £7.00
add cured salmon £7.00

SANDWICHES

Turkey, Cranberry & Stuffing Ciabatta
salad, fries £9.00

Mushroom & Goat's Cheese Bagel (v)
salad, fries £9.00

Fish Finger & Tartare Sauce Ciabatta
salad, fries £9.00

PUDDINGS

Sticky Toffee Pudding (v)
butterscotch sauce, vanilla ice cream £7.00

Gingerbread & Orange Cheesecake (v)
orange cream & stem ginger £7.75

Dark Chocolate & Marmalade Tart
chocolate crumb, crème fraîche & candied orange £7.75

Mulled Wine Poached Pear (vg, n)
sultana purée & almond granola £7.00

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)
ask for flavours £6.50

Affogato (v)
scoop of vanilla ice cream, espresso shot & biscotti £5.50
add Pedro Ximénez + £1.00 | Baileys + £2.00 | Amaretto + £2.00

Selection of British Cheeses (v)
3 Cheeses £10.00 / *4 Cheeses* £12.00
Served with grapes, celery & biscuits (set lunch menu - 2 cheese selection)

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.50 / Bt. £32.00 (500ml)
Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN
100ml £9.50 / Bt. £62.50
90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml £9.00/ Bt. £59.50
From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.

COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20	Whiskies -
VSOP Grande Champagne Cognac £5.50	GlenDronach 8yr (Highland) £5.00
VSOP Armagnac £4.00	Auchentoshan (Lowland) £5.00
Buffalo Trace Bourbon £4.00	Benromach 10yr Speyside £5.00
	Talisker Island £5.00

