

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

Soup of the Day (vg)

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

Pork Belly
*potato terrine, cavolo nero,
wholegrain mustard sauce*

Traditional Fish Pie
greens

Parsnip Tart Tatin (v)
*chicory, tahini yoghurt, pomegranate
& pumpkin seeds*

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

Fish Finger & Tartare Sauce Ciabatta
salad, fries £9.00

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

PUDDINGS

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

Bourbon & Toasted Hazelnut Parfait (n)
coffee meringue shards, apple & bourbon gel £7.00

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

