





Table d'hôte Menu

Two Courses £27.00 per person Three Courses £35.00 per person

Smoked chicken and ham hock terrine, toasted brioche, crispy Parma ham, Chilli and mango salsa

Pan fried fillet of seabass, black risotto, samphire and watercress aioli

Cream of artichoke soup, truffle oil

Escabeche of mackerel, pickled red cabbage, homemade bread, herb butter roulade

Parma ham Caesar salad, crisp croutes, parmesan crisp

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Oven roasted Guinea fowl, Hintlesham garden rainbow chard, wild mushrooms, shallot purée Beetroot marinated salmon fillet, coriander mash, Asian broth, bok choi, crisp glass noodles

Pan fried local duck breast, braised lentils, cherry sauce

Pan fried 28-day aged sirloin steak, grilled tomato and mushroom, hand cut chips,

peppercorn sauce (£5 supplement)

Butternut squash, spinach and goats' cheese rotolo, rich tomato and olive sauce

Poached Pollock, local cheddar and herb crust, salmon roe and chive cream

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Vanilla crème brulée, rhubarb shortbread

Local cheese selection, cider chutney, crackers

Chocolate ganache cake, cherry coulis

Buttermilk and lavender panna cotta, raspberry sorbet

White chocolate blondie, salted caramel ice cream

Strawberry and mint sorbet, fresh fruit, brandy snap

La cafetière coffee served with home-made petits fours £4.50 per person