

sunday group menu

for tables of 8+

£39

starters for the table

Cured trout tartare, crème fraiche, melba toast, dill oil

Driftwood goats' cheese, baked gooseberries, candied walnuts, sorrel

Beef fillet carpaccio, wild garlic aioli, watercress, shaved spenwood, croutons

Potted rabbit, heritage carrot, pickles, sourdough

mains

Chicken, pea & ham pithivier, clotted cream mash

Lamb rump, lamb shoulder, roast new potatoes, fine beans, pea & broad bean puree, salsa verde

Suffolk pork chop, apple & rhubarb sauce, roast new potatoes, fine beans, spring greens

Globe artichokes, summer vegetable ratatouille, smoked aioli

Beef Wellington, creamed horseradish, roast new potatoes, poached carrot, fine beans + £7

add some sides?

£6

Hand cut chips

Watercress, & fine bean salad

Clotted cream mash

gf = Gluten Ingredient Free v = Vegetarian pb = Plant Based/Vegan

If you have specific dietary requirements or require allergy information, please ask your server.

Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill, which is gratefully shared by the whole team