



New Year's Day Lunch 2019

Creamy Celeriac Soup, Truffled Celeriac and Hazelnut Oil (Vg/Ve)

Duck, Pork and Cranberry Terrine, Sourdough Toast and Piccalilli

Twice Baked Blue Cheese Souffle, Pickled Quince,
Crushed Hazelnuts and Chicory (v)

Lambton and Jackson Maldon Salmon, Watercress Mayonnaise, Radish and Apple Salad
(can be adapted for gf)

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Wood Grilled Suffolk Skirt Steak from Stannard's with Béarnaise Sauce, Handcut Fries,
Roasted Tomato & Mushroom (gf)

Crispy Pork Belly, Braised in Aspalls Cider, Mustard Cabbage,
Crushed Apples and Parsnip Crisps (can be adapted for gf)

Wood Grilled Cod Loin, Parsnip Puree, Wild Mushrooms and Crispy Curly Kale(gf)

Courgette, Spelt and Cumin Fritter, Wilted Spinach, Poached Egg and Hollandaise Sauce
(v//can be adapted for vegans)

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Espresso Parfait with Chocolate Cremoso and Caramel Sauce (gf)

Warm Sticky Toffee Pudding, Blood Orange, Tangerine and Kumquat with Crème Fraiche
Ice Cream

Pineapple Carpaccio, Coconut Sorbet and Mango Coulis (Ve)

Hamish Johnston Fine Cheese, Housemade Chutney and Sourdough Melba Toast

2 Courses- 24.95 3 Courses £29.95

Prices include VAT at 20% - Gratuities at your discretion, all gratuities go to our team. A
discretionary 10% service may be added to parties of 8 or more

v - vegetarian, vg - vegan, gf - gluten-free. Many dishes can be adapted to suit dietary
requirements, please request at time of booking

For any allergens, Please ask a member of staff who will be happy to discuss your options