



MENU

Starters

Seasonal soup, fresh bread £6.00

Toasted walnut Greek style salad, feta, orange & mango, pomegranate & tarragon dressing £7.00

Pan fried whole king prawns, Thai cucumber salad £7.50

Gin and tonic cured salmon, caramelised orange & lime segments, cream cheese & chive melba toast,
tonic sorbet £7.50

Garlic applewood smoked chicken, cooked in garlic emulsion, toasted ciabatta £7.00

Slow cooked lamb breast, olive tapenade, pea shoots, capers, cornichons £8.00

Seared king scallops, with wasabi, coriander cream, pickled ginger, sweet soya & sesame glaze, lime,
pea shoots £ 13

Mains

Beef wellington, French sauté potatoes, Port jus, toasted broccoli, heritage carrots £28.00

Roasted lamb rump, lamb pistachio meat loaf, charred asparagus, wild garlic,
cannellini noisettes, mint jus £19.00

Pan roasted seabass, roasted cherry tomatoes, spring onion, pine nuts, quinoa wild rice £17.00

Confit duck leg, fondant potato, baby leeks, mini duck spring roll, plum sauce £16.00

Baked halibut, clam mariniere, parmentier potatoes sea vegetables £22.50

Braised pork belly, creamy mash, honey glazed heritage carrots, cider apple puree £16.00

Open vegetable tart, butternut squash puree, roasted root vegetables, wild mushrooms, spinach,
goats cheese pearls £14.50

Baked Mediterranean polenta, ratatouille sauce, baby vegetables £14.00

From the Chargrill

10oz Pork rib chop £18.00

Sirloin steak £24.00

Filet mignon £30.00

*Served with field mushroom, tomatoes and salad garnish, a choice of two sides
and either peppercorn sauce or garlic butter.*

Sides £3.00

- ~ Green beans with bacon & shallots
- ~ Fingerling potatoes, butter & fresh herbs
- ~seasonal vegetables
- ~ Creamy mash

- ~ Creamed spinach with nutmeg
- ~ Hand cut chips
- ~Greek salad
- ~ Garden salad

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please note: No smoking of any kind is permitted in the restaurant.

Puddings

£6.50

Chilli roasted pineapple, banana ice cream, passionfruit gel, pinenut praline

Chocolate crème brulee, blood orange sorbet, chocolate & orange biscotti

Rhubarb & apple crumble, with custard or ice cream

Banana & toffee choux bun, caramelised banana, toffee sauce

Steamed orange sponge, lemon curd, lime meringue ice cream

Fludyers homemade ice creams & sorbets

Suffolk & Norfolk cheese, relish & crackers £7.50

Digestifs

Calvados V.S.O.P	25ml	£2.80
Hennessy VS	25ml	£2.80
E&J Brandy	25ml	£2.80
Adnams ruby port	100ml	£4.50

Dessert wines

Please ask for our wine list

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