

Valentines Menu

Snacks

Misto olives | £4.50 (Ve/gf)

House focaccia, whipped truffle butter | £5.50

Starters

Chargrilled smoked salmon, warm pea tartare, crispy shallot, burnt fennel | £9.50 (Gf*)

Pulled lamb shank croquettes, anchovy emulsion, crispy basil, red wine syrup | £9.50

Risotto of Jerusalem artichoke, torched sprout shells, to asted hazelnut, parmesan crème fraiche | \$8.50(Gf/Ve^{*})

Mains

Pan roasted filet of Cod, potato rosti, braised baby leeks, saffron aioli, crevette bisque | £22 (Gf)

Chargrilled Venison tenderloin, braised venison layered dauphinois, creamed spring greens, blackberry puree, game $jus \mid \pounds{32} (Gf^*)_{Served Pink}$

Salt baked butternut squash, brown butter baby turnips, pickled candy beetroot, walnut crumb, charred tenderstem, pumpkin seed and miso sauce | £18.00 (Gf/Ve*)

Supreme of Suffolk chicken, truffled butterbean puree, sauteed baby carrots, buttered kale, prosciutto shards | £19 (Gf)

Desserts

Iced lemon parfait, vanilla meringue, blackberry gel, crème fraiche sorbet | £8.50 (V/Gf)

Cardamon, nutmeg and cinnamon panna cotta, caramelised rhubarb, rhubarb gel, tonka bean ice-cream | \$9.00 (Gf*/V)

Selection of Suffolk cheeses, artisan crackers, tomato and pear chutney | £12 (V)

Chocolate for two – Dark chocolate fondant, chocolate dressed strawberries, white chocolate blondie, meringue, Stracciatella ice-cream | £13.00 (V)



