

DINNER MENU



2 Courses - £34.00 • 3 Courses - £39.50

Nibbles £4.50 Each

SELECTION OF ARTISAN BREAD (2.7)

Smoked sundried tomato butter

BLACK & GREEN PROVENÇAL OLIVES (14)

Starters

CREAM OF ROASTED CELERIAC & BOXFORD FARMS APPLE SOUP (1,2)(VG)(GFA)

Fresh chives

CHICKEN, DUCK & GOLDEN RAISIN TERRINE

(1,2,4,7,14)

Winter chutney, apricot puree, brioche

FRENCH ONION SOUP (1,2,7,14)(GFA)

Gruyere cheese croute

CRAB ARANCINI (1,2,3,4,5,7,8,14)(GFA)

Lobster bisque, pickled samphire

SEAFOOD COCKTAIL (1,3,4,5,14)(GFA)

£3.00 Supplement

Citrus & herb infused cocktail sauce, shredded lettuce, cucumber ribbons

FORESTIERE MUSHROOM, TRUFFLE & CHIVE VOL

AU VENT (1,2,4,7,14)(VGA)(GFA) Romanesco smoky sun blushed tomato sauce

HAM & CHEESE CROQUETTE (1,2,4,7,9,13,14)

Ham hock, black bomber cheese sauce, sundried tomatoes

RED ONION BHAJI (2)(VG)(GFA)

Red lentil & coconut dahl

Mains

FROM THE SMOKEHOUSE

FULL RACK OF RIBS (1,2,4,7,9,14)(GFA)

Skin-on fries, coleslaw

ROASTED BELLY OF SUFFOLK PORK (1,14)(GFA)

Caramelised apple sauce, roast potatoes, roast parsnips, glazed carrots, brussels sprouts, red wine gravy

FROM THE LAVA GRILL

FESTIVE BURGER (1,2,4,7,12,13,14)

Festive stuffing crumb coated chicken breast, sage & apricot stuffing, hot cranberry & red onion sauce, melting brie. Served with festive fries

STEAKS (1,2,7,14)(GFA)

Grilled over lava rocks, served with mushroom, tomato, shallots, peppercorn sauce & chips

100Z RIBEYE STEAK

£9.00 Supplement

80Z FILLET STEAK

£12.50 Supplement

160Z CHATEAUBRIAND - Perfect for sharing

£25.00 Supplement

Allergy Key



FROM THE STOVE

BAKED FILLET OF SALMON (2,4,5,7,14)(GFA)

With a brioche, leek & herb crumb. Crushed new potato cake, white wine & saffron cream sauce, seasonal vegetables

ROASTED EAST ANGLIAN TURKEY (1,2,7,14)(GFA)

Bacon wrapped chipolata, onion & apricot stuffing, roast potatoes, roast parsnips, glazed carrots, brussels sprouts, red wine jus

LENTIL, VEGETABLE, DATE & CHESTNUT LOAF

(1,10,14)(VG)(VGA)(GFA)

 $Roast\ potatoes, roast\ parsnips, glazed\ carrots,\ brussels\ sprouts,\ vegetable\ gravy$

WILD MUSHROOM ALFREDO (2,4,7,14)(VGA)(GFA)

Tagliatelle, rocket, truffle dust, parmesan

HAKE (1,2,5,7,10,14)(GFA)

£5.00 Supplement

Parmentier potatoes, tenderstem broccoli, toasted almonds, romesco sauce

LAMB RUMP (1,7,14)(GFA)

£5.00 Supplement

Boulangère potatoes, roasted root vegetables, minted jus

PAN FRIED 60Z SIRLOIN BEEF (COOKED MEDIUM)

(1.7.14)

Roast potatoes, roast parsnips, glazed carrots, brussels sprouts, red wine jus

Sides £5.00 Supplement

CHESTNUT & PANCETTA SPROUTS

(7,10,14)(VGA)(GFA)

CHIPS (2)(GFA)

ROASTED POTATOES (GFA)

PIGS IN BLANKETS (2,14)(GFA)

TENDERSTEM BROCCOLI & ALMONDS (7,10)(VGA)(GFA)

(7,10)(VGA)(GTA)

FRENCH FRIES (2)(GFA)

HONEY ROASTED ROOT VEGETABLES (1)(VGA)(GFA)

Desserts

CHRISTMAS PUDDING (2,4,7,14)(VGA)(GFA)

Brandy sauce, orange scented shortbread

BOXFORD FARMS APPLE & CRANBERRY LATTICE

PIE (2,4,7,14)

Slow cooked spiced apples & cranberries, pastry crust, vanilla custard

LEMON MERINGUE PIE (2,4,7,14)

Lemon curd, Italian meringue

RUM & RAISIN BREAD & BUTTER PUDDING

(2,4,7,10,13,14)

Rum & raisin ice cream

WHITE & MILK CHOCOLATE TORTE (2,4,7,13,14)

Biscoff crumb, café latte ice cream

ICE CREAM OR SORBET SELECTION (4,7)

Any three scoops. Please ask your server for today's choices

SELECTION OF CHEESES (1,2,4,7,10,12,13,14)(GFA) £7.00 Supplement

Breaded Brie, Cornish Yarg, Binham Blue, Black Bomber, Goats Cheese

Allergy Key