

Pan roasted breast of Gressingham duck, sweet potato mash coated in a sherry & morrello cherry sauce **£17.50**

Suffolk cornfed chicken breast stuffed with mushroom duxelle, chicken liver pate served on a bed of creamed garlic mash coated in a shallot & white wine sauce **£16.50**

Honey roasted poussin with bacon lardons, fondant potatoes and roasted leeks topped with a rich red wine and redcurrent jus **£16.50**

Confit of Dingley Dell pork belly with a parsnip puree, swede & carrot mash and roasted sweet potatoes served with a Cox's apple and Aspall cider jus **£16.90**

10oz ribeye steak topped with cream cheese and king prawns served with a winter salad & handcut chips **£20.00**

Pan seared fillet steak with garlic and onion dauphinoise potatoes & butternut squash puree served with a choice of blue cheese or pink peppercorn sauce **£22.00**

10oz sirloin steak with a garlic, chilli and herb butter served with blue cheese mash potato & balsamic glazed vine tomatoes **£19.00**

Pan seared seabass fillet with crushed new potatoes, butternut squash puree, seared scallops and tiger prawns coated in a lemon & saffron cream **£19.50**

Honey roasted salmon fillet with garlic and onion dauphinoise potatoes, parsnip puree and a shallot white wine sauce **£16.00**

Cod loin wrapped in panchetta served with a gnocchi and chorizo veloute, mustard roasted new potatoes and wilted greens **£18.50**

Trio of fish platter - salmon, cod and smoked haddock with creamed garlic mash potato, smoked applewood mornay sauce and roasted leeks **£22.00**

Roasted butternut squash and sweet potato risotto with sauteed aubergines(V) **£10.90**

Pan seared goats cheese placed on a gnocchi, roasted pinenut and red onion fricasse served with fondant potatoes and curly kale(V) **£12.00**