

Nibbles -				
Charred Sourdough, Olive Oil, Balsamic Vinegar				£5
Beetroot Hummus, Crispy Chickpeas, Toasted Pitta				£6
Marinated Olives				£5
Starters -				
Jerusalem Artichoke Velouté, Roasted Artichoke, Crisps, Truffle Oil				£10
Chicken Liver Parfait, Onion Jam, Toasted Baguette				£10
Beef Bresaola, Anchovies, Tomato & Red Onion Salsa				£12
Cured Mackerel, Rhubarb, Pickled Fennel				£12
Beetroot Gravadlax, Horseradish Cream, Pickled Cucumber				£12
Wild Mushroom Risotto, Truffle Oil, Parmesan Crisp				£11 / 19
Main Courses -				
Roasted Salmon Supreme, Brown Shrimp Arancini, Tomato, Chorizo & Corn Ragu				£26
Suffolk Chicken Breast, Crispy Enoki, Tarragon Mousse, Mushroom Consommé				£24
Trio of Blyth burgh Pork – Fillet, Belly & Cheek, Samphire, Parsnip Puree, Crisps				£26
Cod Fillet, Pak Choi, Mussels, Curry Sauce				£24
Aubergine Katsu Curry, Fragrant Rice, Sweet Potato Bhaji Bits, Mango & Coriander Salsa				£19
Gnocchi, Rocket Pesto, Sun D	ried Tomato & Roasted Walnuts			£18
Catch Of The Day, Buttered S	amphire, New Potatoes			£POA
From the Grill -	(With Grilled Baby Gem, Bacon (Crumb, Triple Cooked	Chips, Peppercorn Sa	auce)
10oz Salter & King Sirloin Stea	ak £34 10oz Rib-eye Ste	eak £36	8oz Bavette	£27
(supplements apply for DBB g	uests)			
Sides				All £4.50
Crushed Potatoes Truffle & I Almond	Parmesan Fries Triple Cooked C	:hips House Salad E	Buttered Greens Br	occoli &
Desserts				
Toffee Apple Choux Bun, Caramelised Apples, Cinnamon Chantilly, Cider Caviar, Apple Sorbet				£11
Cranberry & White Chocolate £10	Pavlova, Poached Pear, Mulled V	Wine Jelly		
Honey Cake, Whipped Crème Fraiche, Poached Blackberries, Cocoa Nib Tuile				£10
Chocolate Fondant, Amarena Cherries, Pistachio Crremeaux, Cherry Sorbet				£12
Seckford Cheeseboard – Three Cheeses, Crackers, Grapes and Quince Jelly				£13

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.

£9

Selection of Petit Fours