1530



£6 ea

Nibbles

Two Magpies Sourdough, Whipped Seaweed Butter, Anchovies

Wild Garlic Hummus, Crispy Chickpeas, Pitta Bread

Sun-blushed Tomato, Mozzarella & Black Olive Arancini

Marinated Olives

Sharers

Anti-Pasti Platter: Pastrami, Chorizo, Salami & Prosciutto, Pickles, Chutney, Toasted Seeded Sourdough	£15
Roasted Vegetable Platter: Chargrilled Aubergine, Courgette, Red Pepper & Artichoke, Greek Olives, Hummus & Pitta	£14
Seafood Sharer: Chapel & Swan Smoked Salmon, Smoked Mackerel, King Prawns & Crayfish, Taramasalata & Pitta	£16

Sandwiches	Available 12-5
Sourdough; Ciabatta; Brioche Bun; Brown or White Gluten Free White Sandwich Loaf; with Crisps & Dr	,
Pastrami, Monterey Jack, Baconnaise, Pickles	£14
Egg Mayonnaise & Rocket	£12
Smoked Salmon, Cucumber, Lemon & Dill Mayonna	ise £13
Fish Fingers, Tartare Sauce £13	
Hot Roast Beef, Horseradish Cream, Rocket £14	

1530



£12*

Guests on an inclusive dinner package may enjoy any dish marked with an asterisk *. Should you wish to select another dish, your inclusive allowance will be applied to the final bill.

Celebrating?

Exmoor Salted Baerii Caviar (10g) from Britain's only sturgeon farm Crème Fraiche, Chopped Eggs & Herbs, Blinis	£50
Billecart-Salmon Brut Reserve (125ml Glass)	£16
Starters	
Pork & Cyder Terrine, Piccalilli, Sourdough, Crostini	£12*
Wood Pigeon & Tarragon Pithivier, Pickled Rhubarb, Hazelnut	£13
Seared Scallops, Cucumber, Apple Jasmine	£16
Seaweed Cured Mackerel, Gooseberry, Radish, Walnut	£12*

Asparagus, Fried Egg, Confit Duck, Parmesan	£12*

Mains

Heritage Tomato, Courgette, Ricotta

Duo of Suffolk Pork, Confit Tomato, Black Olive tapenade, Basi	£26*
Suffolk Chicken Breast, Asparagus, Morels, Potato Pressing	£26*
Hake, Heritage Tomato, Lobster, Saffron Potatoes	£32
Seared Salmon, Cavolo Nero, Broad Beans, Crispy Proscuttio	£28
Suffolk Lamb, Faggot, Jersey Royals, Wild Garlic	£34
Tomato, Broad Bean, Bocconcini, Risotto, Basil Crisp	£12*/£20*
Broccoli, Leek Mosaic, Whipped Feta, Hazelnut	£26*