

BREAKFAST

SET MENU



ON ARRIVAL

Tea & coffee

Fresh fruit

Orange juice

Danish pastries

MAINS TO SHARE

Crushed avocado on toasted granary [v] poached eggs, chilli & chives

English ham Benedict

Hot-smoked salmon Royale

SIDES TO SHARE

Feta

Hash brown [v]

Cherry tomatoes [vg]

Streaky bacon

Baked beans [vg]

Roasted field mushrooms [vg]

£25

We are cashless.

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

SET MENU



STARTERS

Spicy English sausage smoked mozzarella & fennel flatbread

Goat's cheese croquettes [v] smoked tomato chutney & watercress

Crispy squid chilli & lime

Garden salad [vg] peas, broad beans, Jersey Royals, Romanesco broccoli, wild rocket & heritage tomatoes

MAINS SERVED WITH A SELECTION OF SIDES

Corn-fed chicken breast green bean salad & roasted garlic

Roast sweet potato [vg] toasted hazelnuts, rocket & pomegranate

Herb-crusted cod fillet spring vegetable broth & samphire

PUDDINGS

Strawberry Eton Mess [vg on request]

Dark chocolate mousse pistachio & raspberries

Ice creams & sorbets made in-house

£35

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SET MENU



STARTERS

Hot-smoked salmon flatbread capers, dill & crème fraîche

Potted ham hock pickled vegetables & Melba toast

Crispy squid chilli & lime

Superfood salad [vg] carrots, beetroot, cauliflower, fennel, radish & pomegranate

MAINS SERVED WITH A SELECTION OF SIDES

28 day dry-aged grass-fed Galloway sirloin steak roasted garlic

Waveney Valley pork chop roasted garlic & caramelised apple sauce

Yellowfin tuna steak broad beans, pea salsa & watercress

Roast sweet potato [vg] toasted hazelnuts, rocket & pomegranate

PUDDINGS

Strawberry Eton Mess [vg on request]

Passion fruit cheesecake mixed berries

Dark chocolate mousse pistachio & raspberries

Ice creams & sorbets made in-house

£45

We are cashless.

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

CANAPÉS



VEGETARIAN

British mozzarella & new season tomatoes	2
Courgette & lemon fritters [vg]	2
Goat's cheese croquettes [bowl of 7] smoked tomato chutney & watercress	6
Olives [vg] / Nuts	4
Cheese straws	2

FISH

Crispy squid [4 portions] chilli & lime	9
Tuna tartare avocado & cucumber	2.5
Breaded prawn chilli mayo	2.5
Smoked salmon pâté	2.5
Prawn brioche roll Marie Rose sauce & coriander	4

FLATBREADS 8 SLICES PER BOARD

Grilled aubergine [v] Berkswell cheese, egg, mozzarella & basil	9.5
Hot-smoked salmon capers, dill & crème fraîche	9.5
Spicy English sausage smoked mozzarella & fennel	9.5

MEAT

Seared beef fillet on toasted brioche truffle mayo & onion crisp	3.5
45 day dry-aged Dexter beef burger streaky bacon, tomato relish & mature Cheddar	5
Parma ham Stilton & apricot skewers	2
Crispy chicken bites house smoky tomato dip	2
Sausage roll apple ketchup	2

SWEET

Blackberry tart	2
Lemon meringue tartlets	2
Seasonal fruit skewers	2