

Dinner Menu

March

Nibbles: - Garlic Focaccia Bread - Roasted nuts - Marinated olives £2.50 each

Starters

Starters Mains

Risotto of Jerusalem artichokes and wild mushrooms with truffle oil	£5.50	£11.00
Searred peppered Dedham vale beef fillet, roquette & parmesan salad, Mustard dressing	£9.00	£18.00
Pinneys smoked salmon & mackerel simply with horseradish & A green salad	£6.00	£12.00
Roasted pepper & goats cheese bruschetta, roquette, aged balsamic	£5.95	
Pan roasted scallops, pea risotto, crispy pancetta	£8.50	£17.00
Tomato and basil soup with olive crostini	£5.00	
Asian trio; Salmon, and crab fish cake, tempura of king prawns, salt and pepper squid served with a sweet chilli and coriander sauce	£7.50	

Mains

Blythburgh pork; belly and cheek, bubble and squeak, creamed celeriac, Aspoll cider sauce	£15.00	
Roast loin of Woodbridge venison, smokey bacon mash, mushroom sauce and roasted roots	£17.50	
Local wild seabass, grilled polenta, ratatouille sauce		£15.50
Breast of guinea fowl, porcini and garlic ravioli, rosemary sauce		£14.00
Lamb cutlet, slow cooked shoulder, pea & spinach fricassee, lyonnaise potato, Garlic jus		£16.50
Rump steak, homecut chips, peppercorn sauce		£16.00
Roast loin of Monkfish, Provencal lentils, chive beurre blanc		£15.00
Gnocchi, butternut squash, spinach and parmesan		£12.00