

Lunch Menu

March

Eaterie Set

2 Courses £12.50 3 courses £15.50

To start with

Warm pigeon and smoked sausage salad with sherry vinaigrette
French onion soup, parmesan croute
Garlic mushrooms on toast with shaved parmesan
Pinney's smoked mackerel, beetroot, horseradish

Then followed by

Breast of chicken, porcini ravioli, baby spinach, wild mushrooms
Potato gnocchi with butternut squash, sage, parmesan and mixed leaf salad
Roast cod fillet, provencal lentils, chive beurre blanc
Braised shin of beef with rump steak, mustard mash, kale and roots, red wine sauce
Fish Pie, green vegetables

And then finally

Pannacotta, berry compote and crisp tuilles
Eaterie mess
Stilton with quince and biscuits
Sticky toffee pudding with vanilla ice cream

Other dishes

Smoked salmon, smoked mackerel, lemon & capers	£6.50	£12.00
Salt & pepper squid, tiger prawns, sweet chilli, coriander dressing	£6.50	£13.00
Caesar salad, chicken, crispy bacon	£6.00	
Soup of the moment	£5.00	
Jerusalem artichoke & wild mushroom risotto with truffle oil	£6.00	£11.00
Pan roasted scallops, pea risotto, pancetta	£8.00	£16.00
Dedham Vale rump steak, homecut chips & pepper sauce		£15.50
Monkfish, roast pepper and basil cous-cous, aubergine and a spiced red pesto		£16.35
Roast loin of Woodbridge venison, potato gnocchi, wild mushroom sauce and roasted roots		£17.00
Tortellini of walnut and gorgonzola		£12.00