



Lunch Sunday-Thursday £32, Friday & Saturday £36

Dinner Sunday-Thursday £36, Friday & Saturday £39

STARTERS

Roasted red pepper & red pepper soup, truffle oil
(GFO/DF/VE)

Parma ham, fig & Binham Blue bruschetta, port wine syrup
(GFO/DFO)

Hot smoked salmon, mackerel & spring onion rilette,
watercress velouté, pickled beetroot & crostini
(GFO/DFO)

Beetroot & thyme risotto with goats' cheese
(V/VE/GF/DFO)

Duck liver parfait, apple & quine chutney, sourdough
crostini
(GFO)

MAINS

Roasted free range turkey, duck fat potatoes, traditional
trimmings
(GFO/DFO)

Suffolk pork belly, smoked sausage & tomato cassoulet,
curly kale & gremolata
(GF/DFO)

Crispy herbed polenta, wild mushrooms, goats cheese &
truffle mousse, winter leaf salad
(V/VEO)

Seared sea bass, cockle, pea & saffron chowder
(GF/DFO)

Slow cooked lamb shank, mustard mash, honey roasted
parsnips & rosemary jus
(GF/DFO)

DESSERTS

Christmas pudding, vin santo custard
(GFO/V)

Mulled wine poached pear, gingerbread, whipped vanilla &
mascarpone mousse
(GF/DFO/VEO)

Treacle & stem ginger tart, cinnamon anglaise
(V)

Duo of Mrs. Temples Cheese, homemade chutney, biscuits
& grapes
(GFO)

Flourless chocolate torte, boozy cherries & honeycomb
(GF)

CHRISTMAS PARTY

NIBBLES

Crispy calamari garlic aioli 4.50
Tempura gherkins with chilli mayo / 4.50
Garlic & herb ciabatta bread / 4
Homemade breads with truffle butter / 4.50
Nocellera olives / 4

SIDES 3.50

Hand cut chunky chips
Italian house salad, truffle & parmesan
Baby beetroots, turnips & greens
Tenderstem broccoli with chilli & garlic
Pink fir potato & Gruyere cheese gratin

GF – Gluten Free
GFO - Gluten Free option
N – Contains Nuts
DF – Dairy Free
DFO – Dairy Free option
V – Vegetarian
VE – Vegan
VEO – Vegan option