

Set Menu

Lunch
Monday – Friday
Two Courses 26.5
Three Courses 31.5

Dinner
Monday – Thursday
Two Courses 29.5
Three Courses 34.5

STARTERS

(GF) Smith's Classic Prawn Cocktail

(GF) Piri Piri Cornish Mackerel Fillets with Sweet & Sour Peppers, Lemon Crème Fraiche and Dill Dressing

Deep Fried Crispy Whitebait with Garlic Mayonnaise

(GF) Asparagus Wrapped in Parma Ham Grilled with Parmesan, Rocket and Balsamic Dressing

Chicken Liver Pate, Plum & Ginger Chutney, Toasted Rustic Bread

MAINS

Battered Atlantic Cod Fillet with Mushy Peas
(Gluten Free Batter available on request)

Line Caught Guernsey Skate on the Bone
(Served either Plain Grilled, in Batter or Meuniere)

Pan-fried Fillet of Organic Seabass, Spring Onion, Ginger, Red Chilli and a Light Soy Dressing

Atlantic Cod, Scottish Salmon and Tiger Prawn Fishcakes
with Creamed Leeks & Smoked Bacon

(GF) Oven Roast Suffolk Chicken Breast wrapped in Pancetta
with Wild Mushroom & Tarragon Sauce

(V) Caramelised Celeriac Risotto with a Walnut & Chive Dressing

All the above Main Meals Served with One Choice of Chunky Chips, Seasonal Vegetables, New Potatoes or Mixed Salad.
Additional Side Orders Available from the A la Carte Menu.

DESSERTS

Bakewell Tart with Custard

Sticky Caramel Sundae with Toffee Ice Cream & Crème Chantilly

Raspberry & White Chocolate Cheesecake

(GF) Vanilla Crème Brulee

(GF) Award Winning Manor Farm Suffolk Ice Creams & Sorbets