



Sunday Lunch Menu, February 2026

Soup of the day, Warm Bread

(Gluten)

Chicken & Black Pudding Terrine, Piccalilli, Toasted Hazelnut Crumb, Garden Herb Salad, Crostini

(Gluten)

Locally Smoked Salmon, Horseradish, Crème Fraîche, Dill, Chive Oil

(Fish, Dairy)

Maldon Sea Salt Baked Beets, Vegan Feta Mousse, Maple, Granola

(Gluten)

White Bean Houmous, Pomegranate, Crispy Onion, Chilli Oil, Flatbread

(Gluten)

King Oyster Mushroom, Suffolk Blue Cheese Crumble, Cherry, Crispy Chicken Skin

(Dairy, Gluten)

Suffolk Grass Fed Sirloin of Beef, Yorkshire Pudding, Beef Jus

(Gluten)

Slow Roasted Loin of Pork, Crackling, Apple and Vanilla Puree, Newmarket Sausage and Apricot Stuffing

(Gluten)

Roasted Breast of Chicken, Newmarket Sausage and Apricot Stuffing, Bread Sauce

(Gluten)

Chalk Stream Trout, Pea Velouté, Crushed Potato, Charred Tenderstem, Sorrel, Herb Oil

(Fish)

Pearl Barley Risotto, Wild Mushrooms, Truffle, Parmesan Crisp, Herbs

(Gluten, Dairy)

Locally Sourced Pheasant, Confit Leg and Potato Croquette, Newmarket Gin Infused Red Cabbage, Pheasant Jus

(Gluten, Egg, Dairy)

All the above dishes are served with Seasonal Vegetables and Roast Potatoes

Sticky Toffee Pudding, Toffee Sauce, Tonka Bean Ice Cream

(Gluten, Dairy, Egg)

Rhubarb & Apple Crumble, Vanilla Custard

(Egg, Dairy, Gluten)

Whiskey & Marmalade Cheesecake, Orange Sorbet

(Egg, Dairy, Gluten, Sulphites)

Selection of Local Cheeses, Artisan Biscuits, Grapes, Celery and Beer Chutney

(Dairy, Gluten, Celery)

Sides

Skinny Chips *(gluten)* (V)

£6

Truffle & Parmesan Chips *(gluten, dairy)* (V)

£8

Hand Cut Chips *(gluten)* (V)

£6

Mixed Leaf Salad, House Dressings *(mustard)* (V)

£6

Seasonal Panache of Vegetables *(gluten, milk)* (V)

£6

New Potatoes, Minted Butter *(dairy)* (V)

£6

Tender Stem Broccoli, Parsley & Lemon Crumble *(gluten, dairy)* (V)

£6

Invisible Chips

£4

This is a donation to our chosen charity for the hotel



Two Courses £32.00
Three courses £38.00
Sides Priced Individually

Tea, Coffee & Petit Fours £4.50

(V) – Vegetarian based ingredients are used

(Vegan) – Vegan based ingredients are used

All the dishes on the menu are inclusive of VAT.

A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.