



February 2024

## Snacks

**Buttermilk Fried Cauliflower "KFC" | BBQ Sauce (V)** £5

*Gluten, milk, Sulphites*

**Beef Dripping Potato | Burnt Onions | Parmesan | Truffle** £9

*Gluten, Milk, Sulphites*

**Sliced Suffolk Coppa | Early Harvest Olive Oil** £6

*Gluten, egg, Fish*

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**Broccoli & Leek Soup | Tempura Broccoli | Plant Based Chorizo (PB)**

*Gluten, Soya*

**Seared Mackerel | Yorkshire Rhubarb | Kale Puree**

*Fish, Sulphites*

**Pigeon Breast | Pickled Mushroom | Baby Onions | Bacon | Pigeon Jus**

*Sulphites, Egg*

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**Roast Sirloin of Beef | Roast Potatoes | Yorkshire Pudding | Thyme & Rosemary Gravy**

*Sulphites, Milk, Gluten, Egg*

**Roast Pork Loin | Roast Potatoes | Apple | Crackling | Jus**

*Sulphites, Milk*

**Skrei Cod | Smoked Roe Emulsion | Sea Vegetables**

*Fish, Milk, Sulphites*

**Hispi Cabbage | Celeriac Puree | Ash Rolled Goats Cheese | Granny Smith Apple | Walnut**

*(Celery, Milk, Nuts (Walnut))*

*All of the above dishes are served with seasonal vegetables and cauliflower cheese*

**Cider Batter Fish and Chips | Bedford Lodge Peas | Warm Tartare Sauce**

*Fish, Sulphites, Milk, Gluten, Egg*

**Cauliflower Mac and Cheese | Tunworth Cheese | Crispy Onions (V)**

*Milk, Gluten*

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**Yorkshire Rhubarb Crumble | Cinnamon Ice Cream**

*Milk, Gluten, Egg*

**Baked Vanilla Cheesecake | Passion Fruit | Raspberry**

*Milk, Egg, Gluten*

**Caramelised Banana | Milk Chocolate Cremieux | Caramel**

*Eggs, Milk, Soya*

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## Sides

**Hand Cut Chips or French Fries** *(Gluten)* £4

**Malt Roasted Carrots | Vadouvan** *(Gluten, Milk)* £4

**Cider Battered Onion Rings** *(Gluten)* £5

**BBQ Hispi Cabbage | Black Garlic Butter** *(Milk)* £4

**New Potatoes | Herb Butter | Smoked Maldon Salt** *(Milk)* £4

**Mixed Leaf Salad** *(Mustard, Sulphites, Gluten)* £4

**Invisible Chips** - This is a donation to E.A.C.H our chosen charity for the hotel £4



**Two courses, £26.00**  
**Three courses, £31.00**  
**Snack & Sides Priced Individually**

**Tea, coffee & petit fours £3.95**

(PB) – Plant based ingredients are used for the production of this dish.

(V) – Vegetarian based ingredients are used

All the dishes on the menu are inclusive of VAT.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. Where certain allergens are highlighted, the allergen may relate to just one component of the dish, which may easily be substituted or removed.

We work closely to allergen guidelines for all our menu items, but due to the presence of some ingredients used in our kitchens, we can never guarantee a dish is completely free from any allergens or specific ingredients.