

Snacks

Buttermilk Fried Cauliflower "KFC" (V)	£5
Korean BBQ Sauce and Mission Spice <i>(Gluten, Milk, Soya, Sulphites)</i>	
Beef Dripping Potato	£6
Burnt Onions, Parmigiano Reggiano and Black Truffle <i>(Sulphites, Milk)</i>	
Cheese and Onion Arancini	£6
HP Sauce <i>(Gluten, Mustard, Sulphites, Egg, Fish)</i>	
Sliced Suffolk Coppa	£6
Early Harvest Olive Oil <i>(Sulphites)</i>	

Starters

Tamari Glazed Langoustine	£12
Spring Onion Dashi and Prawn Head Mayo <i>(Crustaceans, Fish, Sulphites, Sesame, Soya)</i>	
Seared King Scallops	£14
Apple Jelly, Pickled Hazelnut, and Celeriac Puree <i>(Celery, Molluscs, Sulphites, Soya, Dairy)</i>	
Winter Mushroom Soup (PB)	£9
Truffle Gnocchi, Cashew Ricotta <i>(Soya, Celery)</i>	
Suffolk Brawn	£10
Ginger Kombucha, Bitter Leaves and Blood Orange <i>(Sulphites, Gluten, Egg)</i>	

Main courses

Rabbit Saddle	£24
Toulouse Sausage and Haricot Bean Cassoulet, Winter Brassicas <i>(Milk, Sulphites, Gluten)</i>	
Winter Parsnip (PB)	£18
Oyster Mushroom Ragu <i>(Gluten, Soya, Mustard)</i>	
Wild Halibut	£26
Chicken and Chive Butter Sauce, Turnip and Black Garlic <i>(Fish, Sulphites, Milk)</i>	
Marks Hall Estate Fallow Venison	£32
Jerusalem Artichoke, Three Cornered Leeks and Fermented Blackberry <i>(Milk, Sulphites)</i>	
Centre Cut 8oz Fillet Steak	£42
Dry Aged 10 oz Sirloin	£37
Chateaubriand for 2	£80
<i>All served with Hand Cut Chips Vine Tomatoes Mushroom Duxelles</i> <i>(Egg, Milk, Sulphites, Gluten, Mustard)</i>	

Sides

Peppercorn, Bearnaise Sauce or Chimichurri Sauce	<i>(Egg, Milk, Sulphites)</i>	£4
Hand Cut Chips or French Fries	<i>(Gluten)</i>	£4
Malt Roasted Carrots Vadouvan Spice	<i>(Gluten, Milk)</i>	£4
Sauté Spring Greens Tahini Butter	<i>(Sesame, Milk)</i>	£4
Fine Beans Shallot Butter	<i>(Milk)</i>	£4
Cider Battered Onion Rings	<i>(Gluten)</i>	£5
BBQ Hispi Cabbage Black Garlic Butter	<i>(Milk)</i>	£4
Black Truffle Mash	<i>(Milk)</i>	£4
New Potatoes Herb Butter Smoked Maldon Salt	<i>(Milk)</i>	£4
Mixed Leaf Salad	<i>(Mustard, Sulphites, Gluten)</i>	£4
Invisible Chips		£4
This is a donation to our chosen charity for the hotel		



(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.