BAR. GRILL. RESTAURANT

Set Evening Menu 2 Courses £26 | 3 Courses £30 Tuesday – Saturday 5:00-7:00pm

# **STARTERS**

### ROAST BUTTERNUT SQUASH VELOUTÉ (V)

Smoked goats curd, pumpkin seed & sage oil

### **PORK & DUCK TERRINE**

Pumpkin and date chutney, brioche

### **CORNISH COAST MUSSELS**

Tomato & fennel, shallots & sea herbs, charred sourdough

### **CRISPY SALT & PEPPERED BABY SQUID**

Soy & sesame dipping sauce

### HERITAGE BEETROOT (V)

Buttermilk, pickled mushrooms, truffle

### **GLAZED PORK RIBS**

Honey & ginger, crunchy Asian salad

# **MAINS**

### RIB EYE BEEF 260a

Portobello mushroom, watercress, chunky or truffle chips, and choice of sauce

### HALF NATIVE LOBSTER

(Thermidor or Garlic Butter)
Served with lemon, herbs & new potatoes

## BBQ SUFFOLK CORNFED CHICKEN

Wild mushrooms & leeks

### **HOUSE BURGER**

8oz burger, applewood cheese, gem lettuce, beef tomato & gherkin

## 6oz BAVETTE STEAK

Triple Cooked Chips & Watercress. Choice of Sauce: Béarnaise, Truffle Hollandaise, Peppercorn, Amarillo

## RAVIOLI (V)

Spinach and ricotta, wild mushroom and truffle cream

# **SIDES**

## PRICE PER SIDE 4

Chunky chips | Parmesan and Truffle Fries | Dauphinoise Potatoes | Honey Glazed Carrots | Spinach Buttered or Garlic Creamed | Creamed Mash Potatoes | Garden Herb Salad | Roquette and Parmesan Salad | Green beans & shallots

# **DESSERTS**

### WARM DARK CHOCOLATE FONDANT

Served with salted caramel ice cream

### LEMON CURD CHEESECAKE

Served with a winter berry compote

## PINEAPPLE AND RUM TARTE TATIN

Served with lime and coconut ice cream

### STICKY TOFFEE PUDDING

Bourbon sauce, with vanilla pecan ice cream

### WHITE CHOCOLATE PANNA COTTA

Served with honeycomb, caramelised chocolate tuile

# SELECTION OF FRENCH & ENGLISH CHEESE

Fig cake, quince jam & handmade biscuits