

Taste the season

JULY

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat
Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

STARTER

Icelandic cod ceviche

Cured cod fillet, pineapple, coriander, garlic, ginger, lime and coconut milk marinade

Chorizo stuffed squid

Chorizo stuffed baby squid, einkorn risotto, mixed peppers and black olives

Linguine vongole

Homemade linguine, clams, white wine, garlic, parsley, parmesan shavings, pine kernels

Gazpacho

Cucumber and yogurt gazpacho with fresh mint and a crisp garnish

Arancini romesco

Minced veal skewer, parmesan crust, pepper, sherry vinegar, tomato and almond sauce

MAIN

Hake

Pistachio and pine nut crusted hake fillet with rocket and parsley vichyssoise

Tuna

Grilled yellowfin tuna steak, Mediterranean vegetables, oregano dressing

Goat cheese and tomato tart

Goat cheese and tomato confit on a crispy Poppy seed pastry, marinated mushroom salad

Spider steak Béarnaise

A true "Butcher's cut" served rare or medium rare, Béarnaise sauce

Salmon "pannequet"

Warm Scottish salmon roulade stuffed with crab and ricotta cheese, pan fried cucumber and tomato salsa, lemon grass cream

DESSERT

Chocolate tart

A smooth rich chocolate tart with crème fraiche and orange caramel compote

Passion fruit, lemon and lychee verrine

A refreshing dessert in a glass. Passion fruit jelly, lemon crème and lychee vodka sorbet

Eton mess parfait

Strawberry and meringue iced parfait with strawberry coulis, crushed meringue and lemon curd

Coconut dacquoise

Coconut meringue sponge, mango ganache, coconut mousse finished with a dark chocolate glaze

Raspberry mille feuille

Puff pastry layers, light raspberry custard, fresh raspberry set coulis and vanilla Chantilly



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AUGUST

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat
Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

STARTER

Heirloom tomato salad

Mixed tomato salad with wasabi mascarpone and pine nuts, pickled shallots, smoked salmon shavings

Razor clams

Baked razor clams with a zesty nut breadcrumb crust, dill and Pastis flambé

Tartine

Grilled ciabatta bread, honey roast fig, creamy fresh goat cheese, Parma ham slivers

Tuna tartare

Tuna and bulgur tartare with preserved lemon and green olive salsa and Jerusalem artichoke chips

Veal chiffonade

Thinly sliced veal slices, marinated with a paprika, red onion, pepper, garlic, tomato and virgin olive oil sauce, potato wedges

MAIN

Cod Bourride

Poached fillet of cod in a fish broth flavoured with virgin olive oil, saffron and garlic

Monkfish brochette

Roasted monkfish skewer, apricot, carrot and mint garnish, spiced dressing

Quinoa and crispy vegetable casserole

Casserole of quinoa, fennel, radish, carrot, spring onion and herb pesto

Shark steak "Biscayenne"

Grilled shark steak, choricero pepper, tomato, onion, and cured ham sauce

Pork cheeks

Braised pork cheeks with Madeira wine, crunchy apple and celeriac salad

DESSERT

Chocolate and raspberry dacquoise

Layers of chocolate and hazelnut meringue sponge with chocolate mousse and raspberry compote

Gooseberry and elderflower éclair

A classic éclair filled with a gooseberry cremeux and elderflower jelly

Jasmine, mango and yuzu sphere

Jasmine ganache centre with mango and yuzu flavoured mousse and glaze. Served on a chocolate biscuit base

Peanut butter parfait

Peanut butter iced parfait with toffee sauce and a peanut tuile

Lemon and rosemary cake

A rosemary infused butter, olive oil and lemon sponge served warm with blackberry jam and Suffolk crème fraiche

