

Tasting Menu

£85 per person

Snacks

Homemade sourdough, miso butter

Nocelarra olives

Roasted fennel char-sui bun with red pepper rouille

Coppa collo

Starters

Suffolk grown heritage tomatoes, basil, whipped goats curd, brique pastry, chilled tomato consommé

Quail & smoked pancetta ballotine, miso fermented kohlrabi, hazelnuts

Fish

Fillet of halibut, saffron braised chicory, summer cabbage, cabernet sauvignon butter sauce

Main

Roasted breast of Gressingham duck, cannelloni of duck leg, fermented black rainbow chard & lemon verbena

Pre dessert

Earl grey & lemon granite

Dessert

Black forest gateaux, dark chocolate mousse, sour cherry gel, cognac-soaked cherries, white chocolate crèmeux, cherry tuille

Petit fours

Selection of our homemade petit fours

Cheese (10 supplement)

Baron bigod, Fourme d ambert, tome de savoie

Fermented Waldorf pate chutney, crackers