



## VALENTINE'S SET MENU

2 COURSES £27

3 COURSES £34

### TO START

Baked Baron Bigod with thyme and honey, onion marmalade, baguette (to share)

(gfa) Fish Platter - satay prawns, smoked salmon, mackerel, Farmhouse toast (to share)(contains peanuts)

(gf) Fillet of beef carpaccio, Parmesan, capers and rocket

(v) Mozzarella and pesto arancini, Romesco sauce (contains nuts)

### MAIN COURSE

(gf) Suffolk Tomahawk steak, hand cut chips, grilled mushrooms, greens and peppercorn sauce (to share)  
(£5 per person supplement)

(gf) Roast monkfish tail, 'saag aloo' lime emulsion

(v) Mushroom and squash Wellington, sweet potato mash, seasonal vegetables

(gf) Gressingham duck breast with fondant potato, savoy cabbage, pancetta and jus

### TO FINISH

(gfa) Chocolate mousse, kirsch soaked cherries, tuille biscuit

Baileys cheesecake

Deep fried churros, dipping sauces, Suffolk Meadow ice cream (to share)

SERVING FROM 14TH - 16TH FEBRUARY

12-9PM

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND SUSTAINABLY DELIVERED

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Alternative

For dietary requirements or allergy information, please speak to a member of our team. Adults need around 2000 Kcals a day.