



One course £12.50 Two course £15.95, three course £17.95
Children under 12, main course £5.95, two course £7.95

Goat's cheese & beetroot salad, balsamic dressing, sticky walnuts (V/G)

Smoked saddle of hare, compote of baby figs & sherry, pecan & rhubarb (G)

Mushroom fricassee, tarragon & parmesan (V/G)

Tomato soup (V/G)

Deep fried crispy whitebait, tartar & lemon

Fordham beef topside

Blythburgh pork belly

Fordham leg of lamb

Served with vegetables, roast potatoes, gravy & Yorkshire pudding

Roasted King scallops, celeriac, pea & chorizo, cockles & garlic (G)

Risotto of saffron, rocket, parmesan & pine nut (V/G)

Side dishes:

Homemade chips / plain mash / mustard mash £2.75 (V/G) / Mixed leaf salad £2.75 (V/G)

Seasonal vegetable selection (V/G) £2.95 / buttered greens £2.95 (V/G)

V denotes vegetarian, G denotes gluten free, N indicates that nuts are present. If you have a food allergy please inform us.
We serve fresh food as fast as we can but delays can occur at busy periods. If you have time constraints please let us know.
We source produce locally where possible & avoid the use of GM foods



Hot chocolate fondant, pistachio ice cream (V)

Rhubarb crumble, vanilla ice cream (V)

Lemon meringue, blackcurrant & mango

Selection of ice creams & sorbets (V/G/N)

Selection of three British cheeses £2.50 supplement or with 50ml Grahams port £4.50 Supplement

Try a glass of Moscatel dessert wine & any dessert for £2.00 extra

Dessert Wines

Bowen's fully noble late harvest Riesling. (*Heavier style, rich & luxurious*)

Richly honeyed & sweet but not cloying. £3.50 100ml Glass / £11.95 half bottle

Torres Moscatel Oro. (*Medium style, sweet not heavy*) £2.95 100ml glass / £12.95 500ml bottle

Flavours of orange blossom honey & candied orange, well balanced rich & sweet

PORT

Taylors LBV 2003, £3.50 50ml glass, £6.50 100ml glass, £39.00 bottle.

Sandeman vau vintage 1999, £4.75 50ml Glass, £8.95 100ml glass, £45.00 bottle

Fonseca vintage 1992, £7.00 50ml Glass, £13.95 100 ml glass, Half bottle (375ml) £45.95

Armagnac, Cognacs & brandies (25ml)

Janneau Armagnac, £3.50, Janneau Armagnac XO £6.25, Baron Sigognac Bas Armagnac £6.95

Calvados Grand solage, £3.50, Calvados du Breil 15 year, £4.95

Courvoisier Cognac, £2.95, Remy Martin £3.95, Hine rare & delicate £5.95,

Hine Antique Cognac, £7.50, Goudoulin 1985 Armagnac £7.50

Daniel Bouju Tres Vieux Grand Champagne Cognac, £6.95

Château de Montifaud 1973, Petite Champagne Cognac, £9.95, Grappa Di Malvasia £5.95

Whisky & Bourbon (25ml)

Black Bush, Bushmills, Jamesons, Glenfiddich-Reserve, Glenmorangie 10yr,

Cragganmore, Laphroaig 10yr, Glen Almond 1996, Wild Turkey, Jim beam black. £3.50

Johnnie Walker, Balvenie 12yr-Doublewood, Glenrothes select reserve. £3.95

Lagavulin 16yr £4.50, Macallan 20 yr £8.50

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