

## SPRING MENU



### STARTERS

**GARDEN PEA AND ROCKET SOUP**  
Ham hock tortellini

**BAKED RICOTTA**  
local asparagus, Norfolk samphire, grain mustard dressing

**SUFFOLK MUSSELS STEAMED WITH ASPALLS  
SUFFOLK CYDER**  
Mushrooms, cream and parsley

**GRESSINGHAM DUCK AND PISTACHIO  
TERRINE**  
Rhubarb chutney, toasted brioche

### MAINS

**ROAST FILLET OF SKREI COD**  
lettuce, peas, crisp smoked pancetta, new potatoes

**JERUSALEM ARTICHOKE RISOTTO**  
Wild mushrooms, wobbly bottom goat's cheese

**RUMP OF ENGLISH LAMB**  
Pea puree, sprouting broccoli, mini shepherd's pie

**ROAST POUSSIN**  
Pak choi, peppers, sweet and sour sauce

### DESSERTS

**CHOCOLATE & PASSIONFRUIT MOUSSE**  
Coconut sorbet, passionfruit jelly

**BAKED VANILLA CHEESECAKE**  
Berry compote, berry sorbet

**LEMON TART WITH SESAME**  
Meringue and lemon sorbet