



THE RESTAURANT

STARTERS

HEIRLOOM TOMATO

Galia melon, goats cheese

CURED SEA TROUT

Buttermilk, green apple, dill

SUFFOLK CHICKEN & LEEK TERRINE

Gem Caesar

MAINS

PORK SCHNITZEL HOLSTEIN

PEA & MUSHROOM VOL AU VENT

Champagne sauce

BUTTER POACHED PLAICE

Caviar, sea herbs

DESSERTS

PEACH MELBA TRIFLE

VANILLA & PISTACHIO MILLEFEUILLE

ELDERFLOWER & ITALICUS SORBET