



### **STARTERS AND LIGHT SUPPERS**

Smooth Chicken Liver Terrine, Toast & Pickles	£5.50
Spiced Butternut Squash Soup, Crème Fraiche & Croutons (V)	£5.50
Smoked Mackerel Pate, Beetroot & Horseradish Relish, Toast & Lemon	£5.95
Charcuterie Platter:- Pork Liver Terrine, Duck Prosciutto, Teruel Ham, Lomo Served with a Selection of our Pickles and Bread	£8.95
Duck Confit Salad with Roast Shallots and Green Beans	£5.95/£9.50
Creamed Goat's Cheese on Toasted Country Bread with Apple & Walnut Salad (V)	£5.50/£8.95
Potted Brown Shrimps, Granary Toast, Lemon	£6.95

### **MAIN COURSES**

Fillet of Sea Bass, Rosemary Baked Potatoes, Baby Spinach & Butter Sauce	£11.50
Free Range Pork & Leek Sausages, Fried Potatoes, Black Pudding & Roasted Shallots	£10.50
Grilled Locally Reared Chicken, Sweet Potato Puree, Puy Lentils & Sage Butter	£12.95
Piedmontese Peppers on Grilled Rosemary Bread with Aubergine Puree & Rocket Salad	£10.50
Braised Rabbit with Vegetable & Barley Broth, Green Sauce & Aioli	£12.95

### **DESSERTS & CHEESES**

Warm Lemon & Almond Cake, Chilled Rhubarb & Strawberry Compote, Creme Fraiche	£5.50
Dark Chocolate Truffle Torte, Cornish Clotted Cream & Almond Biscuit	£5.50
Vanilla Brulee with Lavender Shortbread	£5.50
Paravanni's Suffolk Ice Creams with Fruit Coulis	£4.95
Norfolk White Lady, Wisington & Suffolk Blue with Damsel Wafers & Chutney	£6.95