



## A Taste of Suffolk

Penny Bun artisan breads | olive oil | balsamic vinegar | Fen Farm Dairy raw butter

### Starters

Crispy poached Low Farm egg | Dingley Dell smoked bacon and potato rosti | Stokes dijon mustard emulsion

Locally smoked kipper | lemon and parsley butter | granary croute

Local asparagus pannacotta | crisp bread thins | garden salsa verde | v,vg

### Mains

Chargrilled Dingley Dell pork cutlet | apple and celeriac remoulade

Fresh Lowestoft caught fish of the day | Stokes tartare sauce

Aubergine, spinach and spring onion burger | Penny Bun bap | crisp lettuce | tomato | beetroot humous | v,vg

*All served with hand cut triple cooked chips and sautéed green vegetables*

### Desserts

D'hôtel Patisserie assiette of desserts | v, vg

Pump street chocolate and Adnams Ghostship cake | chocolate & 'Munchy Seeds' soil | homemade honey ice-cream | local edible flower

Paravanni's coupe

### Tea & coffee

**Two Courses £20.00pp | Three courses £25.00pp**