

Celebration of Suffolk

£29

2nd March

Starters

Baked Baron Bigod with nduja and garlic, served with crisp bread

Locally smoked prawns with a star anise and garlic butter with crunchy bread

Main courses

Pork tenderloin, pork cheek bonbon, fondant potato, spring cabbage, Victoria bitter glaze

Roasted cod fillet, leeks, cockles and potatoes, Aspall cyder and crème fraiche sauce

Roasted cauliflower with rose harissa, gratin potato, chargrilled tenderstem & chickpeas

Desserts

Rhubarb and ginger shortbread pudding with custard

Suffolk cheese selection, biscuits, grapes and apple chutney