



## Starters

Soup of the Day	6.00	Hen of the Woods Sweet & sour green bean salad	7.50
Octopus Terrine Stem ginger & citrus salad	7.50	Corn Fed Chicken & Smoked Ham Terrine	7.50
Cured & Torched Mackerel Coriander & cardamom cure, beetroot cucumber & horseradish	7.50	Pickled girolles, mushroom ketchup	
		Partridge & Celeriac Tart Breast, leg & celeriac	8.00

## Mains

Black Treacle Sirloin of Beef	18.00		
Roasted Loin of Suffolk Pork	17.00	Beetroot Risotto Goat's cheese, white balsamic jelly & walnuts	15.00
Norfolk Turkey Noisettes Turkey wrapped in bacon with apricot and cranberry stuffing	17.00	Cod Fish Pie Mussels, prawns, smoked haddock, cod, salmon, peas & creamed potatoes	20.00

All served with Brussel sprouts, honey roasted parsnips, tricolour carrots, roast potatoes, Yorkshire pudding

## Sides

Tossed fine beans – Baby carrots  
- Triple cooked chips - Creamed potatoes - Stringfellow Fries -  
4.00

## Desserts

Caramelised Pineapple Szechuan pepper, star anise, coconut ice cream	7.50	The Three Hills Fondant Milk chocolate & toffee truffle, hazelnut moussec, pistachio biscuit, roasted white chocolate	9.00
Citrus Posset Italian meringue, lavender & pistachio	7.00	Apple Tarte Tatin Thyme, garlic ice cream (20 minute cooking time)	7.50

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range.

**Please notify your server of any allergies and /or dietary requirements.**

Pigeon breast may contain lead shot. If you would like more information please ask our servers for more details.

A service charge of 12.0% will be added to tables of eight or more. 100% of all service charges paid will go to our service team