



Starters

Soup of the Day	6.00	Fig and Goats Cheese Brulee spinach, balsamic and music bread	7.50
King Scallops apple, hazelnuts and maple syrup	14.50	Guinea Fowl Breast pickled cucumber, rhubarb, coral crisp and game sauce	8.00
Oyster served with shallot vinegar and chilli vinegar	3.50		

Mains

Black Treacle Sirloin of Beef	21.00	Leek, pea and parmesan risotto	15.00
Roasted Loin of Suffolk Pork	17.00	Cod Fish Pie Mussels, prawns, smoked haddock, cod, salmon, peas & creamed potatoes	20.00
Roasted Spatchcock Chicken (for two) Lemon and herb stuffing	27.00		

All served with tender stem broccoli, honey roasted parsnips, tricolour carrots, roast potatoes, Yorkshire pudding.

Sides

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

Desserts

Lemon Meringue Pie poached berries	7.50	The Three Hills Fondant Milk chocolate & toffee truffle, hazelnut moussec, pistachio biscuit, roasted white chocolate	9.00
Cinnamon Souffle (15 minutes cooking time) white chocolate cremosa	7.50	Selection of Local & British Cheeses red onion jam, quince and artisan biscuits	12.00
Ice Creams and Sorbets (3 scoops) please ask your server for our current selection	5.00		

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