



Saplings Gin & Fever Tree Tonic £7.65

#### GRAZE

Dingley Dell Charcuterie Board, Pickles, Parmesan & Focaccia £12

Onion Focaccia, Chive Butter & Olives £6.50 **V**

#### STARTERS

Suffolk Chicken Terrine, Dingley Dell Chorizo, Sweetcorn & Chive £10 **DF**

Ginger Cured Chalk Stream Trout, Kumquat, Coriander Autumn Squash £9 **GF DF**

Crispy Brie, Caramelised Cauliflower, Granny Smith, Marigold £8.50 **V**

Koffman Potato & Caraway Soup, Focaccia, Spiced Nut Dukkha £7.75 **N V**

#### MAINS

Roast Hereford Striploin of Beef £22

Dingley Dell Slow Roast Pork £22

Roast Suffolk Chicken £21

\*All Roast Served With Seasonal Veg, Yorkshire Pudding & Roast Potatoes\*

Pan Roasted Atlantic Pollock, Saffron Risotto, Tiger Prawns, Fennel & Orange £22 **GF**

BBQ Heritage Carrot, Confit Potato, Quince & Salsa Verde £17 **GF VG DF**

Roast Pumpkin Risotto, Chestnut, Shoots & Seeds £17.50 **V GF N**

#### SIDES

Truffled Cauliflower Cheese £5 **V**

Marmite Roasties £5 **V**

Chunky Chips £5 **V**

#### DESSERTS

Chocolate Cremeux, Salted Caramel Ice Cream, Popcorn £8.50 **V N**

Roasted Pineapple, coconut, mango sorbet, rum £8.5 **VG**

Vanilla Panna Cotta, Winter Berries, Lemon Sherbet Sorbet £7.5 **GF**

Edmunds Espresso Martini £11

English Cheese Board

Lincolnshire Poacher, Baron Bigod, Stilton, Grapes, Chutney & Crackers £12

**V** Vegetarian | **VG** Vegan | **GF** Gluten Free | **DF** Dairy Free | **N** Contains Nuts

Please let a team member know of any allergies or dietary requirements

We cannot guarantee that dishes do not contain bones or shot

We add discretionary 10% service to meal bills - this goes directly to our team, many thanks