

A La Carte

Starters

Freshly Made Soup of the Day
£5.50

Quail Ballontine with Confit Leg & Soft Boiled Egg with Celeriac & Beetroot
£7.99

Crab & Sweetcorn Chowder with Brown Shrimps, Crab & Gruyere Toast
£6.99

Ham Hock & Spring Vegetable Terrine with Chutney & Melba Toast
£6.99

Pan Roasted Mackerel with Potato Salad & Mackerel Tartare
£6.99

Goats Cheese Mousse with a Baby Beetroot Salad & a Balsamic Reduction & Pesto
£6.99

Mains

Assiette of Lamb with an Olive Puree, Fondant Potatoes and Spring Vegetables
£21.99

*Braised Belly of Blythburgh Pork with Bacon Wrapped Fillet, Black Pudding
Scotch Egg & Caramelised Apple with an Apple & Cranberry Reduction*
£18.99

*Pan Fried Fillet of Beef with Beef Fat Chateau, Celeriac, Shallots, Butternut
Squash Puree & a Wild Mushroom, Oxtail & Tarragon Sauce*
£24.99

*Pan Fried Sea bass with Sauté Spinach, Tiger Prawns, Parmentier Potatoes with a
Saffron & Vanilla Sauce*
£17.99

Lemon Sole Fillets Pea Veloute, Crab Crushed Potatoes, Peas & Champagne Foam
£17.99

*Tian of Chargrilled Mediterranean Vegetable, Red Pepper Mousse, Aubergine Puree,
Sweet dried Tomatoes & Quail egg Aioli*
£14.99

Desserts

*Dark Chocolate Brownie with Vanilla Ice Cream, Honeycomb Tuille
& Berry Compote*
£6.99

*Assiette of Strawberries
(Crumble, Mousse, Ice Cream & Mille Feuille)*
£7.95

*Caistor Hall Cheese Board: Selection of British Cheeses, Homemade Crackers,
Chutney and Cracked Black Pepper Butter*
£7.99

Raspberry & Elderflower Panacotta with Raspberry Shortcake & Raspberry Coulis
£6.95

*Rich Dark Chocolate Tart with Minted Cream, Chocolate Ice Cream & Chilled
Chocolate sauce*
£6.95

Please note that we reserve the right to change this menu at any time