

# FATHER'S DAY MENU


## STARTER

French onion soup, melted Gruyère cheese crouton 

Chicken, leek, and smoked Suffolk bacon terrine, bacon jam, mixed leaf salad

Smoked fish, avocado and pink grapefruit salad, crisp gem lettuce, citrus dressing

Slow roasted tomato panna cotta, anchovy, black olive & onion focaccia,  
wild rocket and Parmesan salad

Saffron whole foods superfood salad, mixed pulses and nuts,  
local cold pressed rapeseed oil, pomegranate molasses dressing 

ALSO AVAILABLE AS A MAIN COURSE

## MAIN

### Choice of traditional roasts

Dry aged sirloin of beef, leg of lamb, loin of Blythburgh pork, chicken breast  
ALL SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

Pan roasted fillet of chalk stream trout, crushed Jersey Royals, asparagus, brown shrimp butter

Dry aged British beef burger, Suffolk bacon mayonnaise, red Leicester cheese, brioche bun, skinny fries, salad

Beer battered haddock fillet, hand cut chips, garden peas, homemade tartare sauce

Courgette and lemon thyme risotto, fresh ricotta cheese 

## DESSERT

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream

Glazed chocolate truffle torte, fresh raspberries, clotted cream

Mixed berry Eton mess

Selection of dairy ice creams and vegan sorbets from the Saffron ice cream company  
3 SCOOPS

A plate of British artisan cheeses, homemade spiced saffron and pear chutney, biscuits

2 COURSES £26 | 3 COURSES £32

 vegetarian  vegan