

HEATH RESTAURANT MARKET MENU

Available Monday – Saturday 12:00-15:00pm and 18:00-20:00pm

2 courses for £28 – 3 courses for £32

STARTERS

Ham Hock Terrine

Slow-cooked ham hock pressed into a rich, rustic terrine, served with a sharp mustard emulsion and a delicate soft poached quail's egg

Leek, Pea & Watercress Soup V-Ve*

A vibrant, velvety soup blending sweet leeks, garden peas and fresh watercress, finished with a drizzle of cream for a light, seasonal warmth.

Goat Cheese Croquettes V

Crisp, golden croquettes with a melting goat's cheese centre, finished with a delicate maple dressing for a perfect balance of sweet and savoury.

MAINS

Chicken Supreme à la Crème

Roasted free-range chicken breast, melt-in-the-mouth buttery Dauphinoise potatoes, silky woodland mushroom velouté, tender stem broccoli.

Creamy Fish Pie

A comforting blend of cod, smoked haddock and salmon in a creamy parsley sauce, topped with cheesy mash and served with seasonal greens.

Fish & Chips

Locally sourced Haddock in a crisp real ale batter, served with hand-cut chips, homemade tartare and crushed peas - a true pub classic.

The Bell Burger

A towering homemade brioche bun stacked with juicy, locally sourced Suffolk beef topped with melting truffled Brie, pickles, and a side of beef tallow French fries.

Add bacon, or onion rings for the ultimate feast.

Add £3 bacon / £3 onion rings

Gnocchi V or Ve

Soft potato gnocchi coated in a silky parmesan fondue, finished with tender artichokes and a crisp black olive crumb for depth and texture.

DESSERTS

Sticky Toffee Pudding

Rich sponge drenched in sticky toffee sauce, served with Suffolk Meadow Vanilla ice cream.

Vanilla & Rhubarb Meringue V

Delicate meringue with a soft, marshmallow centre, topped with poached rhubarb, smooth vanilla cream and a bright rhubarb caramel.

Pannacotta

Silky, gently set crunchy nut cornflake flavoured pannacotta paired with toasted oats granola for the perfect contrast of textures.

DINNER INCLUSIVE

For those staying on a package inclusive of dinner a £28.00 allocation is deducted from your final bill. If selecting from the à la carte menu, any supplements will be charged accordingly.

SERVICE CHARGE

For tables of 6 and over a service charge of 12.5% will be added. For all other tables, gratuities are at your discretion. Please note that our staff keep gratuities generously given.