

Heath Restaurant Menu

Served Mon-Fri 17.30-20.00 / Saturday 17.30-20.30 / Sun 12.00-15.00

NIBBLES

Any 3 for £18

Homemade Focaccia **VE**

Homemade rosemary rock-salt focaccia,
extra virgin olive oil, balsamic
£6

Green Pea Hummus **VE GF**

Pumpkin seeds, extra virgin olive oil,
served with Lebanese flatbreads
£6.5

Mixed Olives **VE**

Mixed Mediterranean olives
£6

STARTERS

Ham Hock Terrine

Ham hock, mustard sauce,
soft poached quail's egg
£8.5

Gambas Pil Pil

King prawns, garlic butter, chilli flakes,
and golden garlic crisps
£9.5

Leek, Pea and Watercress Soup **V**

Leek, garden peas, watercress, cream
£9

MAINS

Sea Bass

Pan-seared sea bass, fresh mussels, fennel, vermouth broth

£24

Chicken Supreme à la Crème

Free-range chicken breast, dauphinoise potatoes, woodland mushroom velouté,
tenderstem broccoli

£22

35-Day Dry-Aged Rump Steak

Chunky triple-cooked chips, roasted mushrooms and tomatoes
/ add peppercorn or blue cheese sauce £3 /

£28

Fish and Chips

Locally sourced haddock, hand-cut chips, tartare, crushed peas

£19

The Bell Burger

Homemade brioche, truffled Brie, pickles and French fries
/ add bacon or onion rings £3 /

£19

Gnocchi **V or VE**

Gnocchi, Parmesan fondue, artichokes, black olive crumb

£20

SIDES

Crispy onion rings

£4

Seasonal steamed vegetables

£6

House salad with pickled relish

£6

Triple-cooked beef tallow chunky chips

£6

Classic French fries

£5

Cheesy French fries

£6

DESSERTS

Pannacotta

Toasted oats, granola

£8.5

Vanilla and Rhubarb Meringue **V**

Poached rhubarb, vanilla cream, rhubarb caramel

£8.5

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream.

£8.5

Affogato

Ice cream scoop, espresso

£5.5

/ add a shot of Disaronno Amaretto £4.75 /

Ice Creams

Ice Creams: Vanilla, Strawberry, Belgian Chocolate, Honeycomb, Salted Caramel

Sorbets: Raspberry, Lemon, Blackcurrant, Mango, Orange-pomegranate.

£3 per scoop

Cheese Board

Binham Blue, Suffolk Gold. Baron Bigod
biscuits, grapes, chutney and quince paste

£6 per cheese



Jameson's Irish Coffee

Jameson Whiskey, espresso, sugar syrup, double cream

£11

COCKTAILS

Espresso Martini

Vodka, Kahlua, espresso shot, vanilla syrup

£14.5



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.

Thank you.