

NEW YEAR'S DAY MENU

Homemade Focaccia **VE** £5

Rosemary rock-salt focaccia, extra virgin olive oil, balsamic

TO START

Cream of Celeriac Soup £8.5

Truffle foam, hazelnut praline

Champagne Cured Salmon £10

Pickled kohlrabi, dill oil, lemon crème fraîche

Duck Leg Rillettes £10

Orange pickle, brioche toast

Apple and Fennel Tartare £9.5

Smoked yoghurt, pickled mustard seed, rye crumb



MAINS

ALL SERVED WITH SEASONAL VEGETABLES

Roast Sirloin of Beef £29

Yorkshire pudding, duck fat roast potatoes

Roast Rack of Blythburgh Pork £28

Yorkshire pudding, apple sauce

Roast Chicken Supreme £27

Yorkshire pudding, cranberry and chestnut stuffing

Salmon Fillet £27

Charred tender stem, chive beurre blanc

Leek, Potato and Brie Pithivier **V** £26

Yorkshire pudding



DESSERT

Sticky Banoffee Pudding £9

Toffee sauce, Suffolk Meadow vanilla ice cream

Winter Pavlova £9 / Mini £6

Clementines, rum cream, chocolate sauce

Lemon Posset £9

Raspberries, shortbread

Duo of Suffolk Cheeses £12

Baron Bigod, Suffolk Gold, variety of biscuits, quince jelly, chutney



Café du Monde Coffee or Newby Loose-Leaf Tea £3.85

Shortbread biscuit