



ST GEORGE'S DAY MENU

~ TO START ~

Suffolk Asparagus Textures
Quail's egg, wholegrain mustard dressing

Ham Hock Croquette
Celeriac remoulade, gribiche sauce

Garden Pea & Mint Veloûte
Goat's cheese crumble

~ MAIN COURSES ~

Classic Beer-battered Cod
Triple cooked chips, pea purée, tartare sauce

Fillet of Dingley Dell Pork
Bubble & squeak, apple purée, black pudding

St George's Wild Mushroom Wellington
Montgomery cheddar mashed potatoes, curly kale, vegetable jus

Trolley of the Day

Leg of Roast Suffolk Lamb Shepherd's Pie
Seasonal vegetables, mint sauce

~ DESSERTS ~

Pear Soufflé
Pear purée, dark rum, toasted almonds, almond sorbet

Forced Rhubarb & Strawberry Mousse
Vanilla crumble

Earl Grey Chocolate Ganache
Chocolate shortbread, bergamot sorbet

Tea, Coffee & Petits Fours

2-COURSES 39 / 3-COURSES 49