

Sample Winter Menu

Selection of Fritton baked bread with With Mr Hughs rapeseed oil & apple balsamic or Old Hall Farm butter	7.50
Kitchen garden broth	9.50
Colchester Native Oysters	3.80 each
Brancaster mussels with Aspalls cyder	10.50/21.00
Jellied Suffolk ham hock with green bean piccalilli	9.50
Cured chalk stream trout with herb mayonnaise & sourdough toast	12.50
Fritton Roe deer ragu with polenta & oyster mushrooms	10.50/19.00
Estate Highland steak tartare	12.50 / 21.00
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Fritton beef burger with cheddar, pickles, Romaine lettuce and red onion marmalade	14.00
Roasted Lowestoft Sea bass with Brancaster mussels and seashore vegetables	28.00
Ashby pheasant escalope Holstein served with creamed potatoes	24.50
Suffolk red poll hanger steak with watercress & shallot salad and fries	28.00
Highland beef & onion pie with mashed potatoes and winter greens	19.00
Fries / chips / steamed mids /kitchen garden salad / roasted winter vegetables	4.50 each
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Dark Chocolate Mousse	9.50
Somerleyton Bramley Apple Pie with Custard	9.00
Sticky Toffee Pudding with vanilla ice cream	8.50
Espresso Granita	4.50
Farmhouse cheese & biscuits Suffolk gold, Baron Bigod and Blue Monday (For three)	15.00
Baked Baron Bigod with walnuts & Rookery Farm honey (<i>For two</i>)	17.50

(v) = vegetarian; (ve) = vegan; (n) = contain nuts ** vegan options available

Game may contain shot.

Please speak with member of our team if you have any dietary requirements or questions
The kitchen handles common allergenic ingredients, and we cannot guarantee below trace amounts