

Chef's table

Every Thursday, from 6pm
Sample Menu

TO START

White onion and chive soup, with home baked bread
Garlic roasted large mushroom with Black Forest ham, cheddar, shallots
Dressed Norfolk crab with fresh watercress and Amalfi lemon
Potted ham with shallots & sage and pickled gherkins

TO FOLLOW

8oz Bedfordshire sirloin steak, triple cooked chips, roasted tomato and watercress
Pan fried salmon supreme, buttered new potatoes, tenderstem broccoli,
lemon bearnaise sauce
Bedfordshire lamb hotpot, roasted carrots and braised red cabbage
Butternut squash risotto with wild mushrooms, parmesan and lemon oil

TO FINISH

Raspberry soufflé, white chocolate sauce, toasted meringue, shortbread
Autumn berry Eton mess
Vanilla cheesecake, roasted peach and amaretto biscuits
Chocolate brownie, caramel pecan ice cream and raspberry sauce