

The View

Table d hote

2 course 18

3 course 24

To Start

Smoked salmon | cucumber | capers (GF)
Soup of the day | fresh baked bread (GFO)
Suffolk ham | roasted cauliflower | curry emulsion (GF)

To Follow

Charred Hispi | Miso | seed granola | garlic aioli (VE) (GF)
Suffolk fish and chips | tartare sauce | mushy peas
Dry aged rump | roast onion | parsnip | mushroom (GF)

To finish

Chocolate brownie | vanilla ice cream | baked white chocolate (GF)
Kahlua crème brûlée | amaretti biscuit
Selection of ice cream