



# The Noble Roast

Two Course 32 | Three Course £38

## Nibbles To Share

Arancini, Black Garlic Emulsion

4

Signature Sourdough, Whipped Flavoured Butter

4

Buffalo Fried Oysters, Ranch Dressing

12

## Starters

Beetroot Cured Salmon, Rhubarb, Crème Fraiche GF

Whipped Cods Roe, Essex Asparagus, Rye Crouton, Furikake

Soup of the Day GF

Smoked Ham hock & Goose Leg Terrine, Carrots, Frisse Salad

## Main Course

All Roasts Served With Honey Roasted Carrots, Parsnips, Buttered Greens,  
Yorkshire Pudding, Roast Potatoes and Gravy

50 Day Aged British Blue Sirlon from Adam Whitehead, Gosfield

28 Day Aged Pork Loin from Lewis Craig, Halstead

Sutton Hoo Chicken from Belinda Nash, Woodbridge

Nut Roast, Served with Mushroom Gravy

## From the Sea

Stuffed Cod, Mussels, Spinach, Nori Butter Sauce, Lemon

## The Noble Sharing Board for Two

Supplement £5 Per Person

Beef, Chicken and Pork Served With Yorkshire Pudding, Roast Potatoes, Cauliflower

Cheese, Honey Roasted Carrots, Pigs in Blankets, Pork, Sage & Onion Stuffing, Buttered  
Greens & Gravy

## Sides

Cauliflower Cheese | Pigs in Blankets | Pork, Sage & Onion Stuffing

4

## Desserts

Callebaut Chocolate Tart, Roasted Almond Ice Cream

Apple Terrine, Meadowsweet Custard, Puff Pastry, Salted Caramel Ice Cream

Vanilla Basque Cheesecake, Strawberry Sorbet

Panna Cotta, Mango Sorbet, Mango and Chilli Salsa

**We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements**