



THE NORTHGATE
BURY ST EDMUNDS

NIBBLES

Olives VG £4.0

Seeded Gluten Free Bread, salted butter GF £4.0

STARTERS

Smoked Haddock Tartlet, celeriac, mustard, apple £10.0

Cured Trout, smoked yoghurt, pickled grapes, white carrot GF £11.5

Norfolk Heritage Tomato Salad, BBQ peach, whipped goats curd GFV £10.0

Butternut Squash Soup, pickled mushrooms, sage, pumpkin seed bread V GF £9.5

Parmesan Risotto, girolles, greengage, black pepper £11/£19

MAIN COURSE

Pan Fried Sea Bream, caramelised onion & anchovy tart, buttered leeks, brown shrimp £23.0

Braised Plaice, mushroom, spinach, white beans GF £24

BBQ Spice Rubbed Beef Flat Iron, cafe de Paris hollandaise, runner beans, baked shallot GF £26.0

Pan roast Duck Breast, baked beetroot, chard, quince hot sauce, orange GF £25.0

Potato Gnocchi, grey oyster mushrooms, confit shallot, mushroom veloute VG £18.0

SIDES

Fries, curry mayo, crispy capers VG £4.5

Endive Salad, blue cheese, pickled apple V GF £4.5

Honey Roast Carrots V GF £4.5

DESSERTS

“Tosier” Chocolate Mousse, rum soaked banana, hazelnut wafer, milk ice cream GF £11.0

Chilled Rice Pudding, roast strawberry ice cream, white chocolate crunch GF £10.0

Creme Fraiche Pannacotta, burnt orange, espresso & muscovado granita GF £9.0

Roasted Peaches, amaretti biscuits, milk ice cream GF £9.0

Chefs’ Choice of British Cheeses, crackers, mustard fruits £13.5

Please speak to a team member if you have any questions about the menu, allergies or dietary requirements as most dishes can be amended to suit.
A discretionary 10% service charge will be added to your bill.

GF – Gluten Free DF – Dairy Free V – Vegetarian VG – Vegan