



THE NORTHGATE

BURY ST EDMUNDS

TO START

Chilled sweetcorn soup, crab and yellow courgette salsa GF DF	£10
Whole BBQ beetroot, whipped goats curd, herbs and pickles	£9
Parmesan tart, confit tomatoes, crispy sunflower and pumpkin seeds	£9
Roast potato gnocchi, broad beans, peas and asparagus	£9

COLD SALADS

Aylesbury duck breast, smoked peaches, almonds, beetroot and mozzarella GF	£18
Bradan Rost, lentils, curried mayo, soft boiled egg, and courgettes GF DF	£16
English heritage tomato and focaccia Panzanella salad, elderflower vinaigrette	£15

MAINS

44-day aged sirloin of British beef, roast potatoes, Yorkshire pudding, veg and gravy	£20
Poached turbot, borlotti beans, broad beans, celeriac, and hazelnut puree GF	£20
Slow roast Dingley Dell pork belly, glazed apricot, pressed local black pudding	£19
Colne Valley Salt Marsh rump of lamb, courgette puree, potato fritter and anchovies	£24
Vegan black pudding, kohlrabi, turnip and spring onions GF DF	£14

TO FINISH

Crème caramel, BBQ fig leaf caramel, poached gooseberries GF	£9
Dark chocolate mousse, smoked coconut sorbet, wild rice GF	£9
Strawberry and elderflower baked Alaska GF	£9
Selection of 3 British cheeses, mustard fruits and crackers	£10

SIDES

Endive salad with pickled grape dressing GF DF	£4
Rosti chips with tartare whip GF	£4
Roasted carrots with tarragon and shallot vinaigrette GF DF	£4

GF Gluten Free DF Dairy Free

Please inform a team member of any allergens or dietary requests