



THE NORTHGATE
BURY ST EDMUNDS

NIBBLES

Olives VG £4

Tear & Share Milk Bread £5.0

Seeded Gluten Free Bread, salted butter GF £4

CHEF'S CHOICE MENU

Chef's Five Course Selection Of Seasonal Dishes £62

Paired Wine Flight – 5 glasses of wine £38

STARTERS

Charred Mackerel, spring vegetable salad, yoghurt GF £10.50

Cold Sliced Heritage Sirloin, baked shallot, croutons, endive, mustard vinaigrette £13.0

Glazed Halloumi, roast yellow tomato, pickled melon GF V £10

Baked Beetroot, pumpkin seed hummus, hot pickled rhubarb, red endive VG GF £9.5

Spring Pea Soup, polenta, smoked cods' roe, fried sage £9.5

MAIN COURSE

Colne Valley Salt Marsh Lamb, cavolo nero pesto, anchovy wafers, turnip cream £25.00

Roast Cod & Tempura Cod Cheek, broccoli puree, brown shrimp, confit potatoes £24.50

Slow Braised Old Spot Pork Belly, glazed nectarine, black pudding press, braised white carrot £21.00

Poached & Crispy Plaice, wye valley asparagus, broad beans, butter sauce £23.50

Shallot Tart Tatin, pickled walnuts, rainbow chard VG DF £18.0

SIDES

Rosti Chips, tartare whip V £5.0

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

Glazed carrots, warm elderflower vinaigrette V GF £4.5

DESSERTS

"Tosier" Chocolate Mousse, rum soaked banana, hazelnut praline, milk ice cream GF £11.0

Whipped & Roasted White Chocolate, strawberry ice cream GF £10.0

Custard Tart, fig leaf caramel, milk ice cream V £10.0

Iced Coffee Parfait, vanilla poached prunes, Amaretti biscuits V £9.50

Chefs Choice Of British Cheeses, crackers, mustard fruits £13.50

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