

# **Taste of East Anglia** £65

Optional wine flight £35

## Pakenham

Our bread using flour from Pakenham watermill Organic Rosato Spumante, Italy

# Baylham

Shipcord tartlet, turnip and lemon

#### Deben

Pickled Deben mussels and warm pea soup Whitehaven Sauvignon Blanc, New Zealand

#### Swaffham

Norfolk Peer potato terrine, black garlic and quail's egg

#### Fakenham

Hay baked Highfield Farm quail and slow cooked leg ragu Vermentino, 'Borgo dei trulli', Italy

#### Orwell

Salt baked hake, sea herbs and vegetables Albariño "Piruetta", Spain

#### Denham

Denham estate rabbit saddle, broad beans, baby gem and pickled garlic Cotes du Rhone, 'Reserve du Fleur', France

#### **Great Ashfield**

Chef's home grown rhubarb and sugar beet gin & tonic

#### Assington

Assington strawberries, lemon posset, sorrel ice cream and strawberry sorbet Tokaji Noble Late Harvest

Tea or Coffee with Suffolk Pink (£5 supplement)

Elderberry and buttermilk macarons



# **Taste of East Anglia**

£45

Optional wine flight £25

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