

DESSERTS

WORLINGTON HALL STICKY TOFFEE PUDDING,
SALTED CARAMEL, HONEYCOMB, MADAGASCAN VANILLA ICE CREAM
V
10

CHOCOLATE & SALTED CARAMEL PINECONE, AUTUMNAL FRUITS, MERINGUE
V
12.5

WHITE CHOCOLATE FONDANT, SALTED CARAMEL ICE CREAM, CANDIED PISTACHIOS
N, V
11

SICILIAN LEMON TART,
RASPBERRY SORBET,
SHORTBREAD, WILDFLOWER HONEY
V, GFO
11.5

SELECTION OF SEASONAL FLAVOURED ARTISAN ICE CREAMS & SORBETS
GF, V, VGO, DFO
3.5 PER SCOOP

LOCAL CHEESE PLATE,
APPLE CHUTNEY, MILLERS BISCUITS, CELERY, FIGS, GRAPES
VO, GFO
12

AFFOGATO,
ARTISAN VANILLA ICE CREAM DROWNED IN A SHOT OF ESPRESSO
GF, V, DFO
8

Before you go...

COMPLETE YOUR DINING EXPERIENCE WITH A TEA, COFFEE, OR INDULGENT PERFECTLY PAIRED
DESSERT WINE OR PORT OR GET THE PARTY STARTED & JOIN US IN THE LOUNGE OR
BIRNAM BAR FOR ONE OF OUR EXPERTLY CRAFTED COCKTAILS!



N – CONTAINS NUTS V - VEGETARIAN VG – VEGAN VGO – VEGAN OPTION VO – VEGETARIAN OPTION GF -
GLUTEN FREE GFO – GLUTEN FREE OPTION DF – DAIRY FREE DFO – DAIRY FREE OPTION
PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES

NIBBLES

GARLIC-STUFFED OLIVES
GF, V, DF, VGO
6

TOASTED SOURDOUGH LOAF, BUNGAY BUTTER, MALDON SEA SALT
DFO, V, VGO
7

CRISPY HASH BROWN BITES, PARMIGIANO REGGIANO
5.5

CRISPY CHILLI BITES
V
5.5

SOUR CREAM & CHIVE CRISPS, CHORIZO CRÈME FRAICHE
GF, V, VGO, DFO
6

PORK SCRATCHINGS
DF
5

STARTERS

SOUP OF THE DAY,
TOASTED SOURDOUGH
GFO, DFO, V, VGO
9

DUCK LIVER PARFAIT, SMOKED DUCK BREAST, PICKLED MORRELLS,
RED ONION MARMALADE, BRIOCHE
GFO
12

SMOKED GARLIC & CHILLI PRAWNS,
TOASTED SOURDOUGH, LEMON
GFO, DFO
12

BRAISED SUFFOLK PIG CHEEKS, BORDELAISE SAUCE, CRISPY SHALLOTS, BONE MARROW
GFO
11

GIN CURED CHALK STREAM TROUT, HORSERADISH WHIPPED BUTTER MILK,
PICKLED HERITAGE BEETROOT, YUZU PONZU, EXMOOR CAVIAR
GF
12

FORAGED WILD MUSHROOM PIE, CREAMED POLENTA, SALSIFY, VEGETABLE JUS
GF, V, VGO, DFO
12

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MAINS

- SOUTHWOLD ALE FISH & CHIPS

TRIPLE COOKED CHIPS, LEMON, TARTARE SAUCE, CLASSIC MUSHY PEAS, CURRY SAUCE

24
- SUFFOLK VENISON LOIN, CREAMED POLENTA, SAUTÉED WILD MUSHROOMS, GAME JUS

GF

32
- SCOTTISH COD BOUDIN, PEPPERONATA, BRASSICA SALAD, FISH VELOUTÉ, YUZU & HONEY VINEGAR

GFO

32
- CACIO DE PEPE, TONNARELLI, PECORINO ROMANO, FRESH BLACK PEPPER

V, DFO

22

ADD

CHICKEN BREAST 8

CANADIAN BLUE LOBSTER MEAT 16
- PIE OF THE DAY, POMME PUREE, SOUTHWOLD BEER BRAISED ONIONS, GLAZED CARROTS, VEAL JUS

DFO

26

SIDES

- TRIPLE-COOKED CHIPS

GFO, V, VG, DF

6
- SEA SALT FRIES

GFO, V, VG, DF

6
- BLACK TRUFFLE FRIES

7
- “DIRTY POSH CHIPS” WITH PEPPERCORN SAUCE & PARMESAN

9
- ORANGE GLAZED GARROTS, THYME, DUKKAH

GF, DFO, V, N, VGO

7
- SAUTEED WILD MUSHROOMS, BROWN BUTTER, TARAGON

V, VGO

7
- POMME PUREE, SOUTHWOLD BEER BRAISED ONIONS, VEAL JUS

GFO, VO

8
- LOBSTER MAC N’ CHEESE, BRIOCHE CRUST

12

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FROM THE GRILL

- MATURE ENGLISH BEEF,

TRIPLE COOKED CHIPS, PORTOBELLO MUSHROOM, BITTER LEAF SALAD

GF, DFO
- FILLET

8OZ

40
- RIBEYE

12OZ

40
- ADD SAUCES 3

PEPPERCORN - BEARNAISE - VEAL JUS - GARLIC BUTTER - GAME JUS
- AGED DOUBLE SHORT RIB BURGER,

SMOKED BACON, BEER BRAISED ONIONS, MONTEREY JACK CHEESE, BURGER SAUCE, ICEBERG LETTUCE,

DILL PICKLES, SEA SALT FRIES, RED CABBAGE SLAW, BITTER LEAF SALAD

GFO, DFO

21
- BUTTERMILK FRIED CHICKEN BURGER, SOUR CREAM & CHIVE SEASONING, JALAPEÑO RANCH DRESSING,

ICEBERG LETTUCE, DILL PICKLES, BRIOCHE BUN, SEA SALT FRIES, RED CABBAGE SLAW, MIXED LEAF

20

ALPINE APRES-SKI FEAST

- THE ALPINE GRILL

A CHOICE OF 2 HEARTY SKEWERS SERVED WITH GRILLED SOMUN BREAD,

SMOKY RED PEPPER AJVAR, WHIPPED GARLIC FETA KAYMAK

& A SIDE OF SOPSKA SALAD

20
- GRILLED, SMOKED CEVAPI SAUSAGE

GF, DF

HONEY & PAPRIKA MARINATED CHICKEN THIGH

GF, DF

SMOKED HALLOUMI & RED PEPPER

GF, V
- FONDUE BOARD

3 CHEESE FONDUE DIP WITH SAUVIGNON BLANC, RUSTIC BREAD, FINGERLING

POTATOES, SMOKED SAUSAGE, CURED MEATS, HERITAGE CARROTS, CORNICHONS.

24PP

GFO, VO

£11 PER ADDITIONAL PERSON

MINIMUM OF TWO GUESTS

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