



WEDNESDAY - SATURDAY LUNCH (12 NOON - 3PM)
& EARLY EVENING (5PM - 6:30PM)

PLEASE NOTE YOU MUST BE SEATED AND ORDERED BY THESE TIMES.
SUBJECT TO AVAILABILITY.

PRIX FIXE

AT WORLINGTON HALL

2 COURSE £20 3 COURSE £24

START

SOUP OF THE DAY, HOUSE-MADE FOCACCIA AMPERSAND BUTTER *GFO, V, VG*

HAM HOCK CROQUETTE, CHORIZO FOAM, PARMESAN, CELERY CRESS *GF, N*

LUXURY PRAWN COCKTAIL, MARY ROSE SAUCE, MALTED BLOOMER, LEMON *GFO*

BUFFALO MOZZARELLA, SALTED BEEF TOMATO, FRESH BASIL *V, GF, VGO*

MAIN

CHICKEN SUPREME, LEMON CAPER LINROYAL POTATOES,
MUSTARD SEED SAUCE, ITALIAN ROCKET *GF*

1/4 POUNDER, BONE MARROW BEEF BURGER, MONTEREY JACK CHEESE,
BOURBON BBQ SAUCE, SEA SALT FRIES, ITALIAN ROCKET *GFO*

ADNAMS SOUTHWOLD ALE BEER BATTERED FISH, TRIPLE COOKED CHIPS,
CRUSHED PEAS, LEMON & TARTARE

CRISP ROMAINE CAESAR SALAD, CAESAR DRESSING, THYME AND SEA SALT CROUTONS,
PARMESAN. TOPPED WITH EITHER CHICKEN OR STAITHE HOT SMOKED SALMON
GFO, VO, VGO

FINISH

STICKY TOFFEE PUDDING, SALTED CARAMEL SAUCE, MADAGASCAN VANILLA ICE CREAM *V*

SUFFOLK STRAWBERRIES ETON MESS, CHANTILLY CREAM,
FRESH STRAWBERRIES, TOASTED MERINGUE *V, GFO*

CHAMPAGNE RASPBERRY POSSET, CHAMPAGNE SAUCE, FRESH RASPBERRIES *V*

2 SCOOPS FROM A SELECTION OF ARTISAN ICE CREAMS & SORBETS *V, VGO, GFO*

N - CONTAINS NUTS
GF - GLUTEN FREE

V - VEGETARIAN
GFO - GLUTEN FREE OPTION

VG - VEGAN

VGO - VEGAN OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES