



G R A F F I T I

## Table D'hôte Menu

Corn Chowder

Twice Baked Cheddar Cheese Soufflé, Sweet Piccalilli (V)

Ham Hock Croquette, Pear and Celeriac Remoulade, Honey Mustard Dressing (GF)

Warm Beetroot Fondant, Guacamole, Radicchio and Frisée, Balsamic Dressing (VG)

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Braised Shoulder of Lamb, Pomegranate and Couscous, Minted Yoghurt, Harissa Jus

Fregola filled Romano Pepper with Sun Dried Tomato and Feta, Salsa Verde (V)

Pan Fried Fillet of Hake, White Bean and Parsley Mash, Broccolini, Sauce Vierge (GF)

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Buttered New Potatoes

Triple Cooked Chips  
Garden Salad

Panaché of Seasonal Vegetables

£3.50 Each

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Warm Roasted Rhubarb, Orange Custard, Crystallised Puff Pastry

Suffolk Gold Cheese, Chutney and Oatcakes

Sticky Toffee Pudding, Vanilla Ice Cream

Espresso	£2.50
Cappuccino / Caffè Latte	£3.50
Cafetière of Freshly Ground Coffee	£3.50
Teas	£3.50

A discretionary 10% service charge will be added to the final bill. All prices inclusive of VAT

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, before ordering please speak to a Restaurant Supervisor. Allergen information is available upon request