



# GRAFFITI

RESTAURANT MENU

Bread Selection with Sun Dried Tomato Pesto, Green Olives and Anchovies, Crema di Cannellini and Herb Infused Olive Oil ◊ £4.75

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Watercress Soup with Toasted Pine Nuts and Star Anise Oil ◊ \* £4.50

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Warm English Asparagus with Peppered Goats Cheese and Lemon Mousseline \* £6.25

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Agnolotti of Rabbit with Spinach, Aged Parmesan and Sage £5.50

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Fresh Cornish Crab with Cox's Apple, Celeriac, Cucumber and Tarragon Jelly £6.75

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Tian of Balsamic Marinated Mediterranean Vegetables with Tapenade \* £5.50

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Roast Saddle of Denham Estate Castle Lamb, Marjoram Mash and Baby Vegetables £18.75

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Grilled Fillet of Sea Bass, Broad Beans, Venus Clams, and Chilli, Herb Linguine £16.00

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Loin of Suffolk Pork with Fennel, Sautéed Potatoes, Sauce Vierge \* £15.95

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Market Fish of the Day (*not available on Mondays*) £ Market Price

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Pot Roast Breast of Guinea Fowl with Herb Gnocchi, Pancetta, Baby Onions and Cep Jus £16.50

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Twice Baked Polenta and Aubergine Soufflé with Roasted Globe Artichokes, Gazpacho Dressing £13.95

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Roasted Cauliflower with Toasted Breadcrumbs and Sorrel  
Wilted Swiss Chard  
Minted New Potatoes £3.00 each  
Hand Cut Pommes Frites  
Chicory and Herb Salad, Mustard Dressing

**A discretionary 10% service charge will be added to the final bill**

◊ Not suitable for those with nut allergy

\* Suitable for coeliacs

Fresh Strawberry Tart, Basil Sorbet	£6.25
Hazelnut, Pistachio and Ricotta Torte, Orange and Apricot Compote, Praline Ice Cream ◊	£6.00
Iced White and Dark Chocolate Parfait with Salted Butter Caramel *	£6.50
Selection of English and Regional Cheese, Fruit Chutney and Biscuits	£7.95
Homemade Ice Cream or Sorbet *	£5.25

## Cheese Menu

### Suffolk Blue

Pasteurised, rich, blue veined cheese made by Jason and Katherine Salisbury by their herd of pedigree Guernsey cows in Coddenham, Suffolk

### Lancashire Bomb

A hard cow's milk cheese in the shape of a Lancashire bomb. Made to a traditional recipe with a strong flavour and crumbly texture

### Ticklemore

Mature, pasteurised goats milk cheese from Totnes in Devon. In the style of Pecorino, it is a moist cheese with a clean, fresh taste

### Flower Marie

An unpasteurised, ripened sheep's milk cheese with a white bloomy rind. Made in East Sussex, it has a soft texture with a creamy flavour

### Tunworth

A delightful cow's milk cheese from Hampshire with a soft creamy texture. Mild but full of flavour

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Port	Glass	Bottle
	50ml	700ml
Taylor's LBV 2003	£4.25	£45.50
Taylor's Tawny Ten Years Old	£4.95	£56.00
Graham's Vintage 1983	£7.95	£95.00

Dessert Wine	Glass	Bottle
	125ml	375ml

**Muscat des Rivesaltes, *Domaine Cazes, Rivesaltes*,  
France 2005** £5.75 £17.50  
*Exotically rich, with flavours of orange marmalade and lychee, with lovely balancing citrus acidity. Great with a wide range of desserts and delicious just on its own*

**Aleatico di Puglia, *Francesco Candido*,** 500ml  
Southern Italy 2002 £6.75 £26.50  
*A quirky red dessert wine. Velvety smooth with flavours of loganberry, blackberry and plum and a hint of chocolate on the finish*

**Trockenbeerenauslese, *Höpler*,** 375ml  
Austria 2006 £11.75 £33.50  
*Incredibly complex with notes of nutmeg, clove and citrus, underscored by a real honeyed richness*

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