

# DINNER MENU

Our Food is prepared and produced to order by our team of passionate chefs using high quality, locally sourced ingredients.

By supporting our local community, we champion not only food quality, but also seasonality and sustainability.

## APPETISERS

	Allergens	
Artisan sourdough bread <b>V</b> <i>Bungay butter, extra virgin olive oil &amp; balsamic vinegar</i>	d-g-sd	7.5
Nocellara Olives <b>V</b>	sd	5.5
Padron peppers & Maldon sea salt <b>V</b>		6.5
Provolone piccante, tarallucci & hand cut spicy Italian salami	d-g-mu-s-sd	9
Hummus & flat bread <b>V</b>	g-se	8






## STARTERS & PASTA

Chickpea & spinach soup <i>Aromatic herb oil</i> <b>V</b>	ce-d-e-g-n-s-sd		9
Burrata & Lifehouse bee honey <i>Crispy salad of chicory, carrots, celeriac, hazelnuts, beetroot, thyme &amp; pumpkin oil dressing</i> <b>V</b>	d-n-sd		14
Gravlax Chalk stream trout <i>Pickled beetroot, cured cucumber &amp; soy dressing</i>	f-g-s-sd		16
Game terrine <i>Red onion jam, sourdough bruschetta</i>	d-e-g-sd		14
Vegan gnocchi <i>Squash &amp; walnut sauce, pickled chestnut mushrooms &amp; sage</i> <b>V</b>	d-g-sd	Starter	Main 14 18
Paccheri pasta Lifehouse Bolognese <i>Slow cooked beef &amp; pork meat in a red wine &amp; rich tomato sauce</i>	ce-g-sd		16 22
Langoustine & cep mushroom risotto <i>Langoustine bisque, cheese &amp; basil oil</i>	c-ce-d-f-g-sd		18 24

Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts | s soya | sd sulphur dioxide  
se sesame seeds | v vegetarian | **V** vegan - we are unable to guarantee a 100% nut-free preparation environment

## M A I N S


<b>Christmas turkey breast</b> <i>Local greens, beef fat roast potatoes, pigs in blanket &amp; stuffing</i> 	ce-g-sd	28	
<b>Wicks Manor pork chop</b> <i>Braised cannellini beans, gratin peppers, gooseberry ketchup</i>	g-sd	28	
<b>Fragrant butternut squash cassoulet</b> <i>Served with coriander rice</i> 	sd	20	
<b>Vegan Wellington</b> <i>Brooklynn farm winter vegetables, pastry &amp; sweet pepper sauce</i>  	g-sd	25	
<b>Fillet of cod</b> <i>Saffron &amp; creamy mussel sauce, crushed new potato &amp; samphire</i> 	d-f-m-sd	28	
<b>Essex coast skate</b> <i>Roasted celeriac, sprouting broccoli, spicy nduja salami cream sauce</i> <i>*Contains pork</i>	d-f-sd	28	
<b>Fillet of venison</b> <i>Squash purée, roasted leek gratin &amp; parmesan cheese, blackberry jus</i>	ce-d-g-sd	38	Sup 10
<b>Dry aged beef sirloin</b> <i>(served medium) Rocket, shaved parmesan, chimichurri sauce &amp; Seasoned fries</i>	ce-d-sd	38	Sup 10

All fish dishes may contain bones.

## S I D E S

<b>Mixed salad leaves with tomato</b>	mu-sd	6	<b>Sautéed mushrooms</b>	sd	6
<b>Tomato &amp; red onion salad</b>	sd	6	<b>Seasoned fries</b>		6
<b>Tender stem broccoli</b>	sd	6	<b>Buttered new potatoes</b>	d	6

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