

SET MENU ONE

DUKE'S HEAD PUTNEY

2 COURSE - £42PP

3 COURSE - £50PP

STARTER

Torched chalk stream Trout, pickled cucumber, horseradish creme fraiche, dill oil, toasted brioche crumb 356kcal

Burrata & Isle of Wight tomatoes, basil oil, pickled gooseberries, toasted foccacia 428kcal

Pressed ham hock & pea terrine, piccalilli, watercress, sourdough toast 235kcal

Seasonal soup, toasted sourdough 174kcal

MAIN

Herb-roasted Suffolk chicken supreme, dauphinoise potato, sauteed seasonal greens, lemon thyme & garlic butter sauce 620kcal

Pan-roasted Sea Bream, crushed Jersey royals, samphire, brown shrimp & lemon butter sauce 401kcal

Wild mushroom & truffle peal barley risotto, aged parmesan, crispy mushrooms 1253kcal

Pork loin, lentils with bacon, heritage squash, gravy 786kcal

PUDDING

Eton mess, mixed berries, meringue crumb, elderflower 537kcal

Sticky toffee pudding, toffee sauce, vanilla ice cream 906kcal

Lemon tart, creme fraiche, shortbread crumb 425kcal

Seasonal crumble, vanilla ice cream 462kcal

When you order food & drinks, please inform us if you have a food allergy or intolerance.

Tables are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked.

(V) vegetarian, (Vg) vegan