

Margaret's

LUNCH MENU

3 course lunch menu £37.5pp

FOR THE TABLE

Focaccia with Suffolk rapeseed oil & blackcurrant vinegar

TO BEGIN - CHOOSE BETWEEN:

Isle of Wight tomato gazpacho

Cambridgeshire asparagus, wild chervil, pheasants egg

Potted Chalk stream trout, rye, dill, lemon

TO FOLLOW - CHOOSE BETWEEN:

Yorkshire pork loin, Romano peppers & wild asparagus

Suffolk chicken supreme, spring vegetables & our own garden herbs

Cornish monkfish on the bone, red miso & barbecued onion

Spenwood cheese soufflé, pickled walnut (v)

SERVED WITH THE FOLLOWING SIDES:

Norfolk Peer potatoes, alliums

Spiced carrots, yoghurt & honey

TO FINISH - CHOOSE BETWEEN:

Elderflower cream, Norfolk strawberries & Saffron Grange Classic Cuvée

Chocolate delice, vanilla ice cream, candied pecan

Westcombe cheddar, oat cakes, redcurrant & red onion chutney

Extras

Freshly baked madeleines, apple & bayleaf jam 5pp

White chocolate & salted caramel fudge 5pp

n.b. this is a sample menu & subject to change