



# THE BILDESTON CROWN

## Snacks

Gordal olives £5 | Goats cheese doughnut, beetroot sugar £7  
6 Maldon rock oysters £16 | Lobster roll, dill mayo, caviar £11

## Starters

Tomato & basil consommé, heritage tomatoes, mozzarella, basil oil £9  
Kohlrabi & courgette salad, goats curd, pumpkin seed granola £10  
Lobster arancini, parmesan foam, baby gem, anchovy, Parma ham crisp £16  
Gin cured salmon, beetroot pickled quail egg, cucumber, caper salad,  
horseradish crème fraiche £12  
Beef fillet tartare, Bloody Mary mix, confit yolk, pickles & toast £15  
Ham hock & balsamic onion terrine, piccalilli, toasted sourdough £10

## Mains

Twice baked cheese souffle, confit leek, pickled walnut, leek jam, spring truffle £20  
Butternut squash & sweet potato dhal, spinach, mango chutney, raita, poppadom £19  
Pan fried hake, pak choi, ginger & chilli broth, crispy noodles £22  
Mauldons battered monkfish, buttered English lettuce, pea, mint, saffron potatoes £22  
Pan roasted chicken breast, confit leg gnocchi, asparagus, wild garlic, morels £24  
Lamb rump, potato boulangère, chorizo, chantenay carrots, crispy shallots £26

## Charcoal

Bildeston beef burger, Swiss cheese, mushroom ketchup, crispy bacon jam, pickles, fries £19  
30 day aged sirloin, shallot and red wine butter, roasted vine tomato, fries £30  
Whole native lobster for two, whipped garlic butter, Caesar salad, fries £30 per person

## Sides

Mixed leaves, tarragon dressing £4  
Garlic & herb mushrooms £5  
Mixed seasonal vegetables, butter emulsion £5  
Fries £5  
Truffle fries, parmesan £7

Any allergens, please check with the manager on duty and the chef will advise. A discretionary service charge of 12.5% is added to tables of 6 and over. Where possible, we use produce from Nedging Hall Estate and beer from Mauldons brewery. Please speak to our staff to find out more



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## Desserts

Glazed raspberries, lemon sponge, raspberry sorbet, lime anglaise £9  
Chocolate delice, chocolate sand, honeycomb, milk ice cream £10  
Strawberries, elderflower semi freddo millefeuille, crème fraiche, balsamic gel £10  
Poached rhubarb, whipped mascarpone, confit lemon, shortbread & meringue £10  
Iced nougat parfait, apricot, pistachio coulis, chocolate tuille £9

Sweetie jar: Pate de fruit, truffles, fudge £8

## Dessert wines

### 75ml

Muscat de Beaumes de Venise, Domaine de Coyeux . Rhone . £7  
Elysium' Black Muscat, Quady . California . £8  
Marsanne 'Cane cut' Tahbilk . Victoria . £9  
Sauternes, Castelnau de Suduiraut . Bordeaux . £10  
Vinsanto del Chianti 'farnito', Carpineto . Tuscany . £12

## Cheese

Trio of Cheese wheel cheese served with celery, apple, biscuits, chutney £11

## Port

### 50ml

White Port, Barros . Douro . £5  
10 year old tawny Port, Barros . Douro . £8  
1978 Colheita Port, Barros . Douro . £15

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