



THE BILDESTON CROWN

Snacks

Gordal olives £5 | Goats cheese doughnut, beetroot sugar £7
6 Maldon rock oysters £16 | Tempura soft shell crab, sriracha aioli £8

Starters

Tomato & basil consommé, heritage tomatoes, mozzarella, basil oil £9
Kohlrabi & courgette salad, goats curd, pumpkin seed granola £10
Crab tian, pink grapefruit, baby vegetables, chilli and lime dressing £15
Gin cured salmon, beetroot pickled quail egg, cucumber, caper salad,
horseradish crème fraiche £12
Beef fillet takaki, daikon, crispy garlic, onion ponzu £16
Smoked guinea fowl & wild mushroom terrine, beetroot chutney, toasted sourdough £12

Mains

Roasted roscoff & blue cheese tart, pickled baby vegetables, smoked salt, lovage pesto £20
Grilled cauliflower, tahini yoghurt, fennel bhaji, baked chick peas £19
Pan fried cod, brandade fritters, Nedging Hall chard, salsa verde £22
Mauldons battered monkfish, buttered English lettuce, pea, mint, saffron potatoes £22
Pan roasted chicken breast, parmentier potatoes, pickled radishes, lambs leaf, girolles £24
Miso glazed lamb rump, Asian slaw, braised lamb roll, coriander & ginger chutney £27

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
Rib of beef for two, braised oxtail bon bon, Béarnaise sauce, roasted vine tomatoes, fries
£40 per person

Sides

Wild Rocket & Manchengo salad £6
Nedging Hall rainbow chard, Romesco, hazelnuts £6
Garlic & herb mushrooms £5
Fries £5
Herby 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 & almond layered sponge, whipped vanilla mascarpone,
praline ice cream, coffee mousse £12

Strawberries, elderflower semi freddo millefeuille, crème fraiche, balsamic gel £10

White peach pannacotta, poached peach, blood peach sorbet,
champagne jelly, Florentine £12

Warm vanilla & lemon rice pudding, roasted apricots, fruit tuille, clotted cream £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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