



EDMUNDS

DINING IN BURY ST EDMUNDS

FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUNDS

French DINNER MENU

04 MARCH 2027

STARTER

Soupe à l'oignon

or

Goats cheese panna cotta, beetroot carpaccio,
walnut crumble, micro herbs

or

Salmon gravlax, crème fraîche, pickled cucumber,
lemon zest, dill oil

MAIN COURSE

Coq au Vin, lardons, mushrooms, pearl onions,
creamy mashed potato

or

Pan-seared sea bass, ratatouille, confit cherry tomatoes,
saffron beurre blanc

or

Wild mushroom & truffle risotto,
Parmesan tuile, chive oil (V)

DESSERT

Crème brûlée, vanilla shortbread

or

Tarte Tatin, caramelised apples,
crème fraîche ice cream

or

Chocolate fondant, pistachio crumb,
raspberry coulis

£35
PP



To avoid disappointment, please state
any dietary requirements while booking,
our chefs will do their best to
accommodate your needs.



Please note the
restaurant will
close at **9:30 pm.**