

MENU

STARTERS & SHARING

Stone-baked bread & salted butter	2.5
Wright brothers rock oysters, shallot dressing, lemon (6) 16 / (12) 30	
Chilli salt squid, smoked chilli & lime dressing	9
Trecorras Farm kid goat croquettes, clementine relish, spiced mayonnaise	8.5
Spiced potted Waveney Valley pork, apple, toasted onion bread	9.5
Celeriac & apple soup, caramelised walnuts	7.5
Smoked salmon rilette, sweetcorn fritter, dill dressing	9.5
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale	9
Shetland mussels, white wine, saffron & leeks, grilled rosemary focaccia	8.5

MAINS

Charred mackerel salad, giant cous cous, salt-baked beetroot, boiled eggs, watercress mayonnaise	13
Spiced butternut salad, tenderstem broccoli, pickled girolles, rocket, toasted pumpkin seeds <i>with Castlemead chicken</i>	11 13
Lyme Bay market fish	M/P
Roast cauliflower tart, caramelised onions, Medjool dates, Pecorino	16.5
Beer battered fish & chips, crushed peas, tartare sauce	15
Lyons Hill Farm pheasant, purple potatoes, grilled artichoke, kale, pomegranate jus	20
Pan-fried fillet of bream, butternut dumplings, spinach, clam butter sauce	19
Waveney Valley pork, whole grain mustard mash, sautéed chard, peach dressing	19
Dry-aged beef burger, portobello mushroom, Fivemiletown goat's cheese, Beetroot relish & crispy onions	16
Quinoa burger, mastello, smoked tomato relish, kohlrabi slaw, sweet potato fries	15

GRILL

*Served with beef dripping & horseradish mash or fries and a sauce of your choice.
Sauces: Wild mushrooms sauce, Peppercorn sauce, Béarnaise, Red wine jus*

Spiced baby chicken	18
Suffolk pork Tomahawk 400gm	22
Salt marsh lamb	C/P
Cardington grass-fed rib fillet 220gm	24
Côte de boeuf 800gm	65

SIDES (ALL £4)

Fries, plain or with truffle & parmesan
Spiced sweet potato fries
Mixed leaves, heritage beetroots & apple
Hispi cabbage
Broccoli, smoked almond dressing
Truffle neaps

SUNDAY ROAST

Served all day Sunday, with all the trimmings and seasonal vegetables

Miller of Speyside dry-aged beef sirloin	22
Waveney Valley pork, apple sauce	19
Salt marsh lamb, mint sauce	19.5

*Enjoy a whole roast for 4-5 people to share, served with all the trimmings.
Bookings for our sharing roast require 48 hours notice.*

PUDDINGS

Bramley apple pie, caramelised chestnuts, cinnamon parfait	7.5
Baked egg custard, honey goats cheese, roasted quince, walnuts	7.5
Sticky date pudding, poached pear, butterscotch, ginger ice cream	7.5
Plum and blackberry brioche cobbler, Earl Grey custard	7.5
Hot chocolate & almond pudding, clementines, milk ice cream	7.5
Selection of British cheese, quince, grapes & biscuits	11.5

*An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.*