

MENU

STARTERS & SHARING

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| Stone-baked bread & salted butter | 2.5 |
| Chilli salt squid, smoked chilli & lime dressing | 9 |
| 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 |
| House-cured charcuterie board, clementine relish, piccalilli, spiced feta & sourdough | 16.5 |

MAINS

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| 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 |
| Waveney Valley pork, croquette, sautéed chard, apple 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*

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| 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)

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

SUNDAY ROAST

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

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| 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

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| Bramley apple pie, pecans, vanilla ice cream | 7.5 |
| Baked egg custard, honey goat's cheese, roasted quince, walnuts | 7.5 |
| Sticky date pudding, poached pear, butterscotch, ginger ice cream | 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.*