

MENU

Stone-baked bread & salted butter	2.5
Green mammoth olives	3

STARTERS & SHARING

Wright brothers rock oysters, shallot dressing, lemon	(6) 16 / (12) 30
Chilli salt squid, smoked chilli & herb dressing	9
House-cured charcuterie board; marinated olives, feta, piccalilli & peach relish (to share)	16.5
Norfolk Horn lamb carpaccio, kohlrabi remoulade, soft herbs & sourdough croûtes	9.5
Celeriac & apple soup, caramelised walnuts	7.5
Poached Chalk stream trout, sweetcorn, courgette & tomato dressing	9.5
Baked Cooleeney cheese, cepes, crispy kale & toasted brioche	9
Devon crab, pickled mooli, snow peas, sorrel, squid ink dressing	11.5

SALADS

Charred mackerel, pecan amaranth, smoked aubergine & pickled beetroot	13
Castlemead chicken, cracked wheat, lardons, peas, broad beans & basil pesto	13
Burrata, heritage tomatoes, charred watermelon, cucumber dressing	11

MAINS

Lyme Bay market fish	M/P
Crispy courgette flower, broad beans, baby artichoke, mint dressing	16.5
Beer battered fish & chips, crushed peas, tartare sauce	15
Roasted Yorkshire grouse, butternut squash, sautéed wild mushrooms & green beans, plum chutney	22
Castlemead chicken & bacon pie, braised fennel, red onion, green beans	16
Lyme Bay plaice, black garlic & potato croquette, avocado, tenderstem broccoli	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: Smoked tomato sauce, Oregano Salsa, Béarnaise, Romesco*

Spiced baby chicken	18
Suffolk pork Tomahawk 400gm	22
Norfolk Horn lamb rump 240gm	23
Cardington grass-fed rib eye 200gm	23
Côte de boeuf 800gm	65

SIDES (ALL £4)

Fries, plain or with truffle & parmesan
Spiced sweet potato fries
Mixed leaves, grilled corn, avocado, cherry tomato dressing
Grilled marrow, basil pesto
Broccoli, smoked almond dressing
Roasted pumpkin, raisin & pumpkin seed dressing

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
Norfolk Horn 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, salted caramel, pecans, vanilla ice cream	7.5
Baked egg custard, honey goats cheese, roasted figs, walnuts	7.5
Carrot cake, cream cheese mousse, roasted peach, milk ice cream	7.5
Plum and blackberry brioche cobbler, Earl Grey custard	7.5
Spiced chocolate ganache, salted butter shortbread, passion fruit 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.*