

## 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
Glazed Waveney Valley pig cheeks, black pudding, baby turnips, apricot salsa	9.5
Broccoli & Colston Bassett Stilton soup	7.5
Poached Chalk stream trout, sweetcorn, courgette & tomato dressing	9.5
Baked Cygnet cheese, red onion relish, oat crumbs & nasturtiums	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
Rabbit loin, pistachios, white bean & chorizo ragout, pickled carrot, watercress	19
Castlemead chicken & bacon pie, braised fennel, red onion, green beans	16
Lyme Bay plaice, black garlic & potato croquette, avocado, tenderstem broccoli	19
Norfolk Horn lamb rack, crispy tongue, truffle pommes Anna & English peas	26
Dry-aged beef burger, crispy bacon, round lettuce, bourbon cheese sauce	16
Quinoa burger, mastello, beetroot pickle, 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
Huntsham Court Farm, Longhorn côte de boeuf	8.5/100gm

## SIDES (ALL £4)

Fries, plain or with truffle & parmesan
Spiced sweet potato fries
Mixed leaves, grilled corn, avocado, cherry tomato dressing
Piattoni beans, peas & bacon
Broccoli, smoked almond dressing
Charred beetroot, crème fraîche

## 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.*