

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
Soft meringue, summer berries, basil, strawberry sorbet	7.5
Carrot cake, cream cheese mousse, roasted stone-fruits, milk ice cream	7.5
Vanilla panna cotta, poached cherries, pistachio cookies	7.5
Chocolate & mint delice, black currant, chocolate crumbs	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.*