



SET LUNCH MENU 2 COURSES £27

STARTERS

Celeriac & apple soup, caramelised walnuts
Chilli salt squid, smoked chilli & herb dressing
Smoked salmon rilette, sweetcorn fritter, dill dressing

MAINS

Lyme Bay market fish
Today's house pie
Quinoa burger, mastello, smoked tomato relish, kohlrabi slaw, sweet potato fries

SIDES £4

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



SET LUNCH MENU 3 COURSES £31

STARTERS

Celeriac & apple soup, caramelised walnuts
Chilli salt squid, smoked chilli & herb dressing
Smoked salmon rilette, sweetcorn fritter, dill dressing

MAINS

Lyme Bay market fish
Today's house pie
Quinoa burger, mastello, smoked tomato relish, kohlrabi slaw, sweet potato fries

SIDES £4

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

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream
Sticky date pudding, poached pear, butterscotch, ginger ice cream
Spiced chocolate ganache, salted butter shortbread, passion fruit cream

Please inform a member of staff if you have any dietary or allergen requirements.



SET MENU 1 £39

STARTERS

Celeriac & apple soup, caramelised walnuts
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale
Smoked salmon rilette, sweetcorn fritter, dill dressing

MAINS

Pan-fried fillet of bream, butternut dumplings, spinach, clam butter sauce
Waveney Valley pork, whole grain mustard mash, sautéed chard, peach dressing
Roast cauliflower tart, caramelised onions, Medjool dates, Pecorino

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream
Sticky date pudding, poached pear, butterscotch, ginger ice cream
Spiced chocolate ganache, salted butter shortbread, passion fruit cream



SET MENU 2 £46

STARTERS

Celeriac & apple soup, caramelised walnuts
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale
Smoked salmon rilette, sweetcorn fritter, dill dressing
Spiced potted Waveney Valley pork, apple, toasted onion bread

MAINS

Pan-fried fillet of bream, butternut dumplings, spinach, clam butter sauce
Cardington grass-fed rib fillet, truffle & parmesan fries, Béarnaise
Waveney Valley pork, whole grain mustard mash, sautéed chard, peach dressing
Roast cauliflower tart, caramelised onions, Medjool dates, Pecorino

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream
Sticky date pudding, poached pear, butterscotch, ginger ice cream
Spiced chocolate ganache, salted butter shortbread, passion fruit cream

Please inform a member of staff if you have any dietary or allergen requirements.



SUNDAY SET MENU £39

STARTERS

Celeriac & apple soup, caramelised walnuts
Twice baked wild mushroom soufflé, roasted Jerusalem artichokes, crispy kale
Smoked salmon rilette, sweetcorn fritter, dill dressing

MAINS

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

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream
Sticky date pudding, poached pear, butterscotch, ginger ice cream
Spiced chocolate ganache, salted butter shortbread, passion fruit cream

Please inform a member of staff if you have any dietary or allergen requirements.