

Dinner 1st April

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Seared king scallops carrot & maple puree, samphire	16
Pigeon breast smoked bacon & puy lentils, pan jus	10
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	9
Fattorie burrata red pepper chilli jam, olive, basil, toast	10
Sirloin of Hereford beef rocket, parmesan, balsamic	10
Venison shawarma flatbread pickled onion & cabbage, tzatziki	10
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9

Burgers (hand-cut chips, coleslaw, house-baked brioche)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger* smoked bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	19
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
*Double up your burger £4, add a fried egg £2	

Mains (include a side dish)

North East Atlantic Cod courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb	24
South Coast Bream sauteed potatoes, samphire, tomato salsa	24
Gressingham duck breast dauphinoise potato, green beans, pan jus	28
Suffolk Blythburgh pork loin pomme purée, red cabbage, pan jus	23
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
Portobello mushroom & red pepper pie carrot puree, tenderstem broccoli, redcurrant sauce	22
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, bearnaise sauce	30
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	26
Add garlic king prawns to your choice of steak £7	
Cumin roast aubergine sweet potato, kale, crispy shallots, curried chickpeas, smoky maple yogurt	22
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	
Spiced celeriac, garlic soured cream	
Miso aubergine & cannellini beans, tomato, basil	
Braised red cabbage	
Maple roasted Norfolk carrots & spinach	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel sauce, raspberries	9
Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
Vanilla Basque cheesecake blackcurrant compote	9
Gypsy Tart vanilla crème fraiche	9
Caramelised white chocolate profiteroles dark chocolate sauce	9
Affogato ; 2 scoops of vanilla & espresso	6
Lou's Tiramisu	9
Eton Mess	8
Little Pudding Tea or coffee with a small serving of either	7
Red berry frangipane tart / Biscoff mousse / Dark chocolate Rocky Road	
All the little puddings the 3 small puddings above	12

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.