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| Cocktail of the week: Maple Cranberry Mule | 12.5 |
| Wine of the week: Crystallum, Pinot Noir, South Africa, 2023 | 14.5/18/72 |

Snacks

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| Gochujang popcorn chicken | 8 |
| Cod goujons with tartare sauce | 9 |
| Cromer crab and keta caviar rösti (gf) | 9 |
| Truffle brie on toast with spiced honey | 7 |
| Pulled beef, truffle and Parmesan rösti | 9 |
| Hot scotch egg with celeriac remoulade | 10 |
| Maldon oysters with mignonette (half dozen/dozen) (gf) | 24/48 |
| Boquerones (Spanish anchovies) with garlic and chilli dressing (gf) | 7 |

Starters

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| White garlic velouté with croutons and chives (v) | 9 |
| Seared scallops with slow roast onion purée, garlic waffles and chervil | 18 |
| Burrata with romesco sauce, salsa verde, crushed pistachios and saffron (n) (v) | 13.5 |
| Tuna ceviche with guacamole, wasabi mayonnaise, ponzu dressing and radishes | 16.5 |
| Steak tartare with oyster mayonnaise, potato crisps, nasturtium and hen's yolk (gf) | 14.5 |
| Scorched mackerel with ratatouille, smoked tomato purée, pickled fennel and dill oil (gf) | 16 |

Main Courses

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| Pappardelle of slow cooked venison ragù with gremolata, green peppercorns and Parmesan | 27.5 |
| Soy and honey blackened salmon with bok choy, pickled daikon, nori roll, crispy garlic and ginger | 29.5 |
| Roast cod with crispy goujon, warm tartare sauce, Suffolk mussels, new potatoes and braised lettuce | 27.5 |
| Hand-rolled tagliatelle of wild mushrooms with confit squash, shallot cream, pangrattato and sage (v) | 26.5 |
| Confit duck leg with gratin dauphinoise, celeriac purée, crisp cavolo nero, blackberry and red wine jus (gf) | 28 |
| 28 Day aged, 'Rare Breed' T-bone steak (1kg) with fries, rocket, truffle mayonnaise and red wine (for 2 to share) | 85 |
| Braised featherblade of beef with truffle mayonnaise, buttered kale, triple cooked truffle and Parmesan chips (gf) | 27 |

Side Dishes

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| Skin-on fries with aioli | 7 |
| Rocket, lemon and Parmesan salad | 6 |
| New potatoes with green sauce and Felsina olive oil | 7 |

Desserts

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| Vanilla crème brûlée (gf) | 11 |
| Pistachio baked Alaska (n) | 13.5 |
| Treacle tart with clotted cream (n) | 12 |
| Lemon posset with poppyseed meringue and blackberries (gf) | 12.5 |
| Banana sticky toffee pudding with butterscotch and rum sauce, vanilla ice cream | 13.5 |
| A plate of Baron Bigod, Godminster, Suffolk Stilton and Sainte-Maure cheeses with quince jelly, grapes and crackers | 16.5 |

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian, (gf) = gluten free