

Easter Sunday

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Truffle brie on toast with spiced honey (v)	8
Rösti with smoked salmon rillette and chives (gf)	8.5
Grilled Merguez sausages with aioli and green sauce	9
Maldon oysters with mignonette (half dozen/dozen)(gf)	24/48
Crispy cod cheeks with tartare sauce and pickled cucumber	9
Chicken liver parfait on toasted brioche with pickled rhubarb and cider jelly	9

Starters

Wild garlic velouté with poached hen's egg, croutons and chives (v)	12.5
Baron Bigod and caramelized onion tartlet with pickled walnuts and frisée (v)	14.5
Tuna ceviche with guacamole, wasabi mayonnaise, ponzu dressing and radishes (gf)	16.5
Seared scallops with glazed shiitake mushrooms, tamarind and dashi broth, mooli and coriander	18.5
Suffolk beef tartare with black garlic, sourdough crisp, tarragon mustard, pickled shallots and quail's egg	14.5

Main Courses

Roast hake with wild garlic velouté, sea vegetables, ratte potatoes and saffron	28
Caramelised Roman gnocchi with tomato fondue, burrata, black olive crumb and crispy basil (v)	23
Roast cod with 'nduja beurre blanc, cannellini beans, pickled fennel, braised cavolo nero and cider apple	28.5

Sunday Roasts

Roast lamb rump with salsa verde	32
Slow roast pork porchetta with apple sauce	26
Charred broccoli with green sauce and sumac (v)	24
Treacle cured sirloin of beef with horseradish cream	28
Sutton Hoo chicken breast and leg with bread sauce	25
<i>(All served with goose fat potatoes, cauliflower cheese, orange and thyme glazed carrots, buttered cabbage, gravy and Yorkshire pudding)</i>	

Side Dishes

Skin-on fries with aioli	7
Green beans with garlic and parmesan	6.5
New potatoes with green sauce and Felsina olive oil	7

Desserts

Tiramisu choux bun	13
Vanilla crème brûlée (gf)	11
Black forest baked Alaska	13.5
Tahitian vanilla panna cotta with poached rhubarb and almond crumble (n)	12.5
Dark chocolate delice with whipped praline, candied hazelnuts and vanilla ice cream	15
Mango and passion fruit cheesecake with confit pineapple, lemongrass and mango sorbet	14
A selection of local artisan cheeses with quince jelly, grapes, pickles and crackers and biscuits	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 (g) = contains gluten