



Cocktail of the week: Frozen Margarita Classic/Spicy 10
Wine of the week: A Mano, 'Imprint' Primitivo Appassito, Puglia, Italy, 2022 9.75/12.5/49

Snacks

Gochujang popcorn chicken 8
 Hot scotch egg with celeriac remoulade 10
 Crispy cod cheeks with tartare sauce and pickled cucumber 9
 Welsh rarebit on toasted brioche with quince and bitter leaves (v) 8
 Boquerones (Spanish anchovies) with garlic and chilli dressing (gf) 7
 Rösti with slow roast lamb shoulder, chimichurri and wild garlic (gf) 8.5

Starters

White bean soup with croutons and leek hay (v) 12.5
 Baron Bigod and caramelised onion tartlet with pickled walnuts and frisée (v) (n) 14.5
 Ham hock terrine with cauliflower piccalilli, sourdough crisps, wild garlic mayonnaise and parsley 13.5
 Gin cured chalk stream trout with apple and kohlrabi remoulade, buttermilk, potato crisp and bronze fennel (gf) 14.5

Summer Sharing Special

Seafood Platter - Half dozen Maldon oysters, whole Cromer crab, 4 crevettes, cured trout, smoked prawns, garden salad vinaigrette, house focaccia, saffron aioli, mignonette and skin-on fries (*Add lobster with garlic butter - whole 50/half 25*) 65

Main Courses

Pan fried pollock with mussel velouté, confit leeks, 'nduja and pickled fennel (gf) 28
 Roast hake with wild garlic velouté, baby new potatoes, samphire and saffron (gf) 28
 Confit Suffolk pork belly with pomme Anna, pancetta sauerkraut, charred leek, cornichons and Aspall jus (gf) 30
 Spring lamb rump and croquette of shoulder with peas à la Française, braised lettuce, pancetta and madeira jus 32
 Hand-rolled tagliatelle of new season asparagus with shallot cream, chestnut mushrooms pistou and Parmesan (v) 26
 Fillet of beef with whipped potato, glazed short-rib, hen of the woods mushrooms, pickled kohlrabi and truffle jus (gf) 42

Side Dishes

Skin-on fries with aioli (gf) 7
 Green beans with garlic and parmesan (gf) 6.5
 New potatoes with green sauce and Felsina olive oil (gf) 7
 Tenderstem broccoli with ajo blanco and smoked almonds (n) 7.5

Desserts

Tiramisu choux bun 13
 Vanilla crème brûlée (gf) 11
 Black forest baked Alaska 13.5
 Mango soufflé with confit pineapple, lemongrass and passion fruit sorbet (gf) 14
 A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits 16.5
 Tahitian vanilla panna cotta with poached rhubarb, walnut brittle and mango sorbet (n) 12.5

Petit fours - miso fudge, rum truffle, pâte de fruit and triple chocolate sables (perfect with a coffee or digestif) (gf) 6

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