



Sunday 21st June 2026 - Happy Father's Day!

Aperitifs

Vesper Martini	13.5
Bloody Mary (Vodka, Gin, Tequila)	13
Langham Rose, English Sparkling Wine, Dorset, England, NV	14/70

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Rösti with pulled lamb shoulder and salsa verde (gf)	9
Mersea oysters with mignonette (half dozen/dozen)(gf)	24/48
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

Starters

Leek and potato velouté with crème fraiche and sourdough croutons	12.5
Steak tartare with smoked egg yolk jam, pickled shimeji mushrooms, crispy potato and watercress (gf)	14.5
Gin cured chalk stream trout with apple and kohlrabi remoulade, buttermilk, potato crisp and bronze fennel (gf)	14.5

Summer Sharing Specials

*Hereford beef T-Bone steak (1kg) - Skin-on fries, garden salad, horseradish mayonnaise, red wine jus (<i>for 2 to share</i>)	95
*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 (<i>Add lobster with garlic butter - whole 50/half 25</i>)	65

Main Courses

Hand-rolled tagliatelle with truffle cream, hen of the woods, aged Parmesan and chervil (v)	26
Roast pollock with parsley velouté, crushed new potatoes, confit leeks, samphire and aioli (gf)	28.5
Butter poached chicken Caesar salad with confit tomato, anchovies, croutons and aged Parmesan	24

Sunday Roasts

Slow roast pork porchetta with apple sauce	26
Sutton Hoo chicken breast with bread sauce	25
Charred broccoli with green sauce and sumac (v)	24
Dedham Vale sirloin of beef with horseradish cream	28
<i>(All served with goose fat potatoes, cauliflower cheese, honey glazed carrots, greens, gravy and Yorkshire pudding)</i>	

Side Dishes

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

(See overleaf for desserts and digestifs)

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



Desserts

Vanilla crème brûlée (gf)	11
Black forest baked Alaska	13.5
Lemon posset with raspberry compote and shortbread	12.5
A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits (gfo)	16.5
Petit fours - miso fudge, Bailey's truffle, pâte de fruit and triple chocolate sables (perfect with a coffee or digestif)	6

Digestifs

Old Fashioned	12
Espresso Martini	12
Marlowe's Negroni	12

Dessert Wines

Chateau Laville, Sauternes, Bordeaux, France, 2022	12
Mount Horrocks, 'Cotdon Cut' Clare valley Riesling, South Australia, 2023	14
Dobogo, Takaji Asza 6 Puttonyos, Hungary, 2018	16.5

Port

Sanderman, Unfiltered Late Bottled Vintage Port, Duero, Portugal, 2019	5
Sanderman, 20-Year-Old tawny Port, Duero, Portugal, NV	8

Brandy, Cognac & Armagnac

Courvoisier VS, France, 40%	4.8
Remy Martin VSOP, France, 40%	5
Daniel Bouju, 1er Cru, Selection Special 5 Y.O, France	6
Daniel Bouju, 1er Cru, EMPEREUR XO, France	8

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