



Cocktail of the week: Watermelon Spritz

12

Wine of the week: Chateau du Coing St Fiacre, Aurore Chardonnay, Loire Valley, France, 2021

9.75/12.5/48

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Rösti with pulled lamb shoulder and salsa verde (gf)	9
Maldon oysters with mignonette (half dozen/dozen)(gf)	24/48
Welsh rarebit on toasted brioche with quince and bitter leaves (v)	8
Boquerones (Spanish anchovies) with garlic and chilli dressing (gf)	7
Smoked haddock croquettes with pickled cucumber and preserved lemon mayonnaise	10

Starters

Cromer crab tartlet with saffron aioli, keta caviar, compressed cucumber and apple	14.5
Burrata with heritage tomatoes, basil, aged balsamic and green olive pangratatto (v)	13.5
Seared Orkney scallops with chorizo beurre blanc, pickled mussels, sea fennel and leek hay (gf)	18.5
Tuna tartare with avocado mousse, wasabi mayonnaise, yuzu, pickled mooli, coriander and sesame	15.5
Gin cured chalk stream trout with apple and kohlrabi remoulade, buttermilk, potato crisp and bronze fennel (gf)	14.5

Sunday Specials

*Dedham Vale Côte de Bœuf (1kg) – Beef fat roast potatoes, garden salad and horseradish (<i>for 2 to share</i>)	95
*Whole Roast Spatchcock Sutton Hoo Chicken - Ceaser salad, roast potatoes and roasting juices (<i>for 2 to share</i>)	52
*Seafood Platter - Half dozen Maldon oysters, whole Cromer crab, 4 crevettes, cured trout, prawns, garden salad vinaigrette, house focaccia, saffron aioli, mignonette and skin-on fries (<i>for 2 to share</i>)	82

Main Courses

Aged Suffolk beef burger with brioche bun, Gruyere cheese and skin-on fries	18
Pan-fried pollock with white wine sauce, kimchi crushed potatoes and samphire (gf)	28.5
60-day dry aged Dingley Dell pork cutlet with dauphinoise potatoes, rainbow chard and Aspath sauce (gf)	34
Roast lamb rump with peas à la Française, pulled lamb shoulder, braised lettuce, pancetta and Madeira jus (gf)	32
Hand-rolled tagliatelle of truffled Baron Bigod cream, hen of the woods mushrooms, herbs and aged parmesan (v)	26
Dedham Vale Fillet of beef with Koffmann triple-cooked chips, glazed Roscoff onion, watercress and peppercorn sauce	44

Side Dishes

Aspen fries (gf)	8.5
Green beans with garlic and sourdough pangratatto	6.5
Tempura tenderstem broccoli with Fen Farm butter miso glaze and toasted sesame (v)	8

Desserts

Black Forest trifle	12.5
Summer fruits baked Alaska	13.5
Raspberry soufflé with whipped panna cotta, poached peaches and matcha crisp	14.5
A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits	16.5
Belgian milk chocolate delicie with salted caramel, caramelised popcorn and clotted cream ice-cream	14
Petit fours - miso fudge, Grand Marnier truffle, pâte de fruit and triple chocolate sable (perfect with a coffee or digestif)	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