



Cocktail of the week: Hazelnut Espresso Martini

13

Wine of the week: Vignerons Ardèchois, Gris, Ardèche, France, 2024

9/11.5/44

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Pulled beef rösti with truffle mayo and parmesan (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

Burrata with heritage tomatoes, basil, aged balsamic and green olive pangrattato (v)	13.5
Cromer crab tartlet with saffron aioli, keta caviar, compressed cucumber, apple and chervil	14.5
Seared Orkney scallops with chorizo beurre blanc, pickled mussels, samphire 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 dill (gf)	14.5

Summer Specials

*Crispy Chicken Caesar Salad - Gem lettuce, marinated tomatoes, anchovies, croutons and aged parmesan	26
*Dedham Vale Côte de Bœuf (1kg) - Koffmann triple-cooked chips, garden salad, truffle and red wine jus (for 2 to share)	95

Main Courses

Pan-fried pollock with white wine sauce, kimchi crushed potatoes and buttered samphire (gf)	28.5
Roast lamb rump with peas à la Française, pulled lamb shoulder, braised lettuce, pancetta and Madeira jus (gf)	32
Hand-rolled pappardelle with Parmesan velouté, summer girolles, confit leeks, lemon and roasted hazelnuts (v)	26
60-day dry aged Dingley Dell pork cutlet with dauphinoise potatoes, charred hispi cabbage and Aspath sauce (gf)	34
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
New potatoes with Café de Paris butter (gf)	7.5
Green beans with garlic and sourdough pangrattato	6.5
Tempura tenderstem broccoli with Fen Farm butter miso glaze and toasted sesame (v)	8

Desserts

Summer fruits baked Alaska	13.5
Raspberry soufflé with whipped panna cotta, poached peaches and matcha crisp	14.5
Choux bun with crème diplomat, strawberry genache, raspberries and meringue	13.5
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 - mint fudge, Frangelico truffle, pâte de fruit and triple chocolate sable (n) (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