



Cocktail of the week: Spiced Apple Margarita

13.5

Wine of the week: Corino Giova di Corina Guiliano, Barolo La Morra, Piemonte, Italy, 2020

15.75/22/88

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Pulled beef rösti with truffle mayonnaise and parmesan (gf)	9
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

Maldon oysters with mignonette (half dozen/dozen) (gf)	24/48
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

Autumn Specials

*Beef Wellington – Potato rösti, chantenay carrots, seasonal greens and truffled red wine jus (<i>for 2 to share</i>)	90
*Dedham Vale beef fillet – Roasted new potatoes, purple sprout broccoli, peppercorn sauce and café de Paris butter	42
*Dedham Vale Côte de Bœuf (1kg) – Roasted new potatoes, garden salad, saffron aioli and red wine jus (gf) (<i>for 2 to share</i>)	95

Main Courses

Gressingham duck breast with potato fondant, glazed red endive, pickled shallots and sea buckthorn jus (gf)	34
60-day dry aged Dingley Dell pork cutlet with dauphinoise potatoes, charred hispi cabbage and Aspath sauce (gf)	34
Hand-rolled pappardelle with Parmesan velouté, summer girolles, confit leeks, lemon and roasted hazelnuts (v)(n)	26
Roast Loch Duart salmon with caviar and mussel velouté, crushed new potatoes, leek fondue, samphire and dill (gf)	30

Side Dishes

Aspen fries (gf)	8.5
New potatoes with Café de Paris butter (gf)	7.5
Green beans with garlic and sourdough pangrattato (v)	6.5
Tempura purple sprout broccoli with miso Fen Farm butter and toasted sesame (v)	8

Desserts

Cherry baked Alaska	13.5
A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits	16.5
Apple crumble soufflé with tonka bean Chantilly, cider poached apples and brown butter	14.5
Basque cheesecake with mango and passionfruit cream, coconut and white chocolate crumb	13.5
Belgian milk chocolate delice with salted caramel, hazelnuts and clotted cream ice-cream (n)	14
Petit fours - mint fudge, Frangelico truffle, pâte de fruit and triple chocolate sable (n) (<i>perfect with a coffee or digestif</i>)	7.5

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, (gf) = gluten free