



MENU

STARTERS

Roasted squash soup, smoked acorn squash agnolotti, watercress pesto, toasted seeds	£8
Warm ham hock, smoked cheddar, tarragon and Dijon mustard espuma, pickled apple, pork puffs, sourdough	£8
Salted cod mousse, ceviche of cod, saffron, fennel and kohlrabi	£9
Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough	£14
Seared cured Duke of Norfolk Estate chalk stream trout, celery, cucumber, dill, yuzu gel	£9
Roulade of pigeon, baby leek, poached plum, hazelnut	£9
Baked honey and truffle camembert, for two sharing: Two Magpie's sourdough	£14
Quinoa, spinach, pear, beetroot and almond salad, cabernet sauvignon vinegar dressing (VE)	£8

MAIN COURSES

Mixed fish platter: Adnams gin-cured salmon, crab, herring, Cley Smokehouse whipped cod roe, Maldon Blackwater oyster, pickled cockles, crevettes, house salad, rye bread	£19
Roast chump of English lamb, baba ganoush, anchovy fritter, beans and mint, yogurt	£25
Poached and scorched bream, leek, mushroom ketchup, ceps, mushroom dashi broth	£23
Miso grilled hispi cabbage, walnut crumb, beer fermented barley, fig and fig puree (VE)	£14

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Rump and chuck steak burger, brioche bun, Monterey Jack cheese, gem lettuce, bbq mayo, beef tomato, pickles, chips	£15
Ribeye steak served with triple cooked chips, bone marrow, watercress and melted onions	£25
Battered monkfish and chips, tartare sauce, green split pea purée	£20
Breast of guinea fowl, braised flaked leg, roscoff onion, carrot, pickled blackberries and gel, watercress	£21
Roast Suffolk chicken breast, radicchio, pickled enoki mushroom, pear, barley, pancetta salad, maple dressing	£19
Salt-baked celeriac, charred sweetcorn and puree, leek, king oyster mushroom, autumn truffle (VE)	£14
Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments – <i>Sunday lunch only</i>	£19

SIDES

Triple cooked chips, béarnaise sauce	All £5
Seasonal new potatoes	
Tenderstem broccoli	
House salad	
Charred sand carrots	

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DESSERTS

Pear bavarois, warm apple sponge, vanilla poached pear	£8
Blackberry 'cheesecake', vanilla cream cheese, blackberry curd, gel and sorbet, hobnob crumb	£8
Double baked chocolate soufflé pudding, praline ice cream, hazelnuts	£8
Fig and ginger pudding, ginger sauce, yogurt sorbet, figs	£8
Selection of British cheeses, grapes, biscuits, celery, fruit chutney, quince paste	£12

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