

NIBBLES

Nocellara olives	4
Pork puffs	3
Maldon Blackwater oyster	3

Sourdough bread, malted butter	5
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STARTERS

Chilled pea and mint soup, Mascarpone mousse, lemon (V)	8
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Scorched line-caught mackerel, lime leaf-pickled kohlrabi, compressed cucumber, Habanero gin and cucumber espuma, mint	11
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Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough	14
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Hickory-smoked Barbary duck breast, pickled cherries, Scottish girolles, Port gel	12
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House-made Norfolk ewe's milk ricotta on brioche, Suffolk cherry-vine tomatoes, charred Norfolk baby courgette, lemon oil (V)	12
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Freekeh, apricot harissa, heritage carrot, dukkah crumb, coriander (VE)	9
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Truffled Baron Bigod (for two sharing) thyme infused honey, sourdough (V) (please allow up to 20 mins cooking time)	19
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Fish board: salmon, crab rillettes, crevettes, oysters, cockles, sweet-cured herring, Cley Smokehouse cod roe, rye bread, Charlies' leaves (For two sharing)	20
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MAINS

Roast Suffolk pork tenderloin, pig cheek croquette, charred fennel, fennel purée, poached apricot and gel, vanilla and pistachio espuma	25
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Half a dressed East Coast lobster, marsh samphire, Norfolk 'Scrapper' potatoes, pickled mooli, radish, yuzu	38
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Pan fried turbot, broccoli, radish, soy, spring onion, lemongrass, East Coast crab and miso broth, chilli oil	25
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Suffolk chicken breast, scorched gem lettuce, Heritage tomato Panzanella salad, basil pesto	21
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Dry-aged English ribeye, bone marrow, melted onion, Béarnaise triple-cooked chips	27
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Battered monkfish, triple-cooked chips, tartare sauce, green split-pea purée	21
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Rump and chuck steak burger, brioche bun, beer-barbecue sauce, cabbage, dill-gherkin slaw, smoked Applewood, triple-cooked chips	16
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Grilled Cambridge calabrese and tenderstem broccoli, lemon-infused organic spelt, poached apricot and gel, vanilla and pistachio espuma (V)	15
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Tempura of Enoki mushroom, pak choi, spiced quinoa, soy gel, roasted Romano pepper (VE)	15
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Roast Sirloin of aged-beef, Yorkshire pudding, traditional accompaniments (Sunday lunch only)	19
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SIDES

Triple-cooked chips, Béarnaise sauce	5
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Buttered Norfolk 'Scrapper' potatoes	5
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Tenderstem broccoli	5
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Sand carrots	5
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Charlie's leaves garden salad	5
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DESSERTS

Apricot Bakewell tart, torched apricot, gel, Earl Grey ice cream, white chocolate mousse (V)	8
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English strawberry jelly, macerated strawberries vanilla custard, frangipane, Mascarpone ice cream	8
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Chocolate, espresso and caramel tart, praline ice cream, vanilla milk foam (V)	8
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Lemon curd pavlova, lemongrass sorbet, feuilleté pastry, lemon verbena (V)	8
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Selection of British cheeses, tracklements (V)	12
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