

APÉRITIF

FRENCH 75

12

ADNAMS COPPER HOUSE GIN, ADNAMS CHAMPAGNE NV, LEMON JUICE

NEGRONI

10

ADNAMS FIRST RATE GIN, MARTINI ROSSO, CAMPARI

VODKA MARTINI

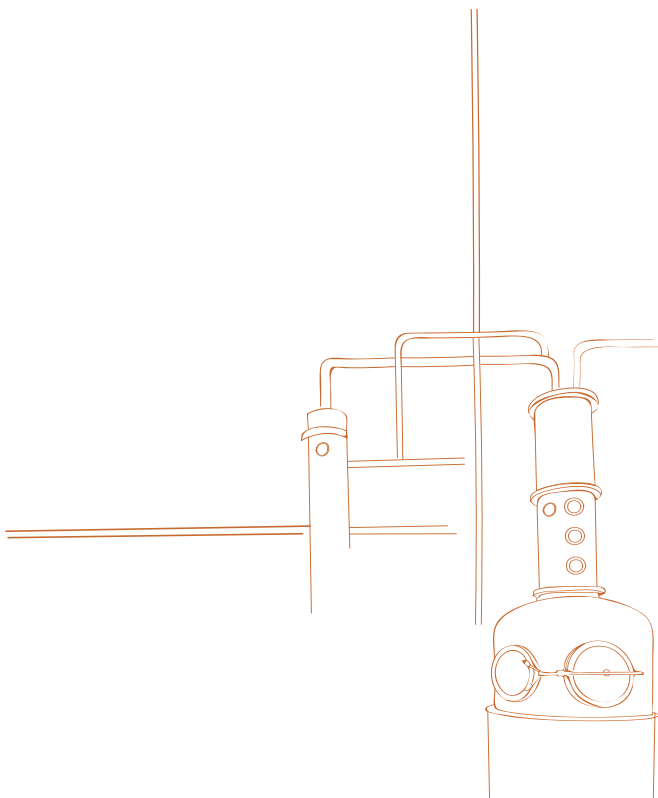
12

ADNAMS LONGSHORE VODKA, DRY VERMOUTH,
(DIRTY OR CLEAN) SHAKEN OR STIRRED

ADNAMS BRUT NV CHAMPAGNE

175ML 10

750ML 45



TO START

JERUSALEM ARTICHOKE SOUP WITH SMOKED EGG YOLK, PEAR AND TRUFFLE	8
CURED LOIN OF BEEF WITH PICKLED PRUNE, MIZUNA, LEMON OLIVE OIL, PARMESAN REGGIANO	10
BUTTERNUT SQUASH PARFAIT WITH SHERRY VINEGAR, PICKLED MUSHROOM, PINE NUT ADN DRY HOP LAGER CRISP	9
CERVICHE OF SKREI COD WITH POMELO DRESSING, AVOCADO SORBERT AND SEAWEED	9
CONFIT DUCK LEG PASTILLA WITH DUCK LIVER PARFAIT, RHUBARB AND TARRAGON OUR MW JAMES DAVIS RECOMMENDS ADNAMS BOURGOGNE ROUGE, FRANCE 175ML £6.25, 750ML £28	11
SCORCHED MACKEREL WITH MACKEREL TARTARE, KIMCHI, SOY GEL	9

SIDES

TRIPLE COOKED CHIPS, BÉARNAISE SAUCE	5
CHARRED CARROTS	4
BUTTERED NEW POTATOES	4
TENDERSTEM BROCCOLI	4
GARDEN LEAF SALAD	4

FOR MAIN

- LOIN OF LAMB** 24
CROQUETTE OF BRAISED SHOULDER, CARROT, CUMIN, RADISH, MILDLY SPICED COUS COUS
- ROAST SUFFOLK CHICKEN BREAST** 18
WITH PARSLEY CRUMB, CANNELLINI BEANS, CHARRED LEEK, CONFIT TOMATO, WILD GARLIC
- LOCH DUART SALMON** 21
WITH KALETTE, SALSIFY, ORANGE, CAPERBERRIES AND BEURRE NOISETTE
- CHARGRILLED AGED RIBEYE OF BEEF** 25
WITH BONE MARROW, WATERCRESS, MELTED ONIONS, TRIPLE COOKED CHIPS, BÉARNAISE SAUCE
OUR MW JAMES DAVIS RECOMMENDS ADNAMS MENDOZA MALBEC
175ML £6, 750ML £24
- PAN FRIED FILLET OF SEABASS** 23
WITH CHARRED AND PICKLED PURPLE SPROUTING BROCCOLI, SMOKED ALMOND, BUTTERMILK AND APPLE, DILL OIL
OUR MW JAMES DAVIS RECOMMENDS ADNAMS VIOGNIER, 175ML £4.5, 750ML £18
- TANDOORI STYLE ROASTED CAULIFLOWER** 14
WITH SMOKED CAULIFLOWER PUREE, GEM LETTUCE, CUCUMBER, MINT, YOGHURT, PUFFED RICE

Please ask if you would like any more information on dishes or ingredients.

If you have food allergies or intolerances, please let us know.