

LIGHT BITES & STARTERS

nocellara' sicilian olives	5
honey and saffron roasted nuts	3
harissa hummus with spizzata crispbread	5
blackwater wild oyster with adnams blackshore stout dressing	3
two magpies bakery sourdough bread with beef butter	5
mussels cooked in white wine, cream with two magpies bakery sourdough bread	8
"cullen skink" – smoked haddock and potato soup	8
sweet-cured herring with apple, watercress and rye bread	8
salad of pear, cracked wheat, squash, radicchio, hazelnuts and rose harissa	7
baked truffles, honey and rosemary brie with two magpies bakery sourdough bread (enough for 2 to share)	13

OUR FAVOURITE DISHES

fish platter: adnams rising sun gin-cured salmon, sweet-cured herring, crevette, blackwater wild oyster, cockles taramasalata, harissa hummus, garden leaf salad and rye bread	17
croque monsieur with dijon mustard and tarragon mayonnaise	10
with fried free-range egg	11
vinegar battered monkfish with chips, tartare sauce and split pee purée	18
our head brewer fergus recommends, adnams ghost ship	
rump steak burger in a brioche bun with monterrey jack cheese, tomato, gem lettuce, bbq mayonnaise, pickle and chips	15
chargrilled steak with bone marrow, chips and bernaïse	
ribeye - cooked to your liking	25
hanger - cooked medium rare	18
our head brewer fergus recommends, adnams broadside	

OUR SEASONAL SPECIALS

salad of pear, cracked wheat, squash, radicchio, hazelnuts and rose harissa	13
mussels cooked in white wine, cream and chips	14
shepherd's pie with charred carrot	15
blythburgh free range pork belly with grilled celeriac, apple and maple syrup	16
Whole baked sea bream, harissa spiced new potatoes, shaved fennel, lemon and tarragon salad	23
pearl barley risotto with parsley and celeriac	13
adnams blackshore stout braised beef short rib with mashed potato and baked roscoff onion	17

SIDES

triple cooked chips with bearnaise sauce	5
charred carrots	4
tenderstem broccoli	4
garden leaf salad	4
buttered new potatoes	4