



LUNCH AND DINNER MENU

STARTERS

Chilled tomato gazpacho soup, marinated Suffolk tomato, buttermilk Ricotta, olive crumb, basil	£8
Chicken liver parfait, brioche, malted butter, peach relish	£8
Seared mackerel, watermelon and mint salsa, chilli pepper purée	£8
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
Marsh Farm charcuterie, two to share: bread and butter, pickles, sourdough crisps	£14
Baked honey and truffle camembert, for two sharing: Two Magpie's sourdough	£14
Spelt, fennel, apricot and almond salad, agave syrup lemon dressing (VE)	£8

MAIN COURSES

Mixed fish platter: Adnams gin-cured salmon, crab, herring, Cley Smokehouse whipped cod roe, Maldon Blackwater oyster, pickled cockles, house salad, rye bread	£19
Barbary duck breast, celeriac purée, chard, baby leeks, raspberry gel and pickled raspberries	£21
Roasted cod fillet, garden pea purée, warm-charred gem lettuce, peas and pickled shallot salad	£21

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Tempura of romano pepper and baby courgette, spiced pearl cous cous, heritage tomato, charred tenderstem, macerated golden raisins (VE)	£14
Rump and chuck steak burger, brioche bun, 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
Local pork fillet, roasted and puréed fennel, charred apricot and gel, crispy pork skin, lamb's lettuce	£21
Suffolk chicken Caesar salad	£19
Salt-baked celeriac, charred sweetcorn and puree, leek, king oyster mushroom, summer 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

Lemon posset, raspberry sorbet, Adnams pink gin and raspberry compote	£7
Iced strawberry parfait, lime and mint macerated strawberries, shortbread	£8
Dark chocolate mousse, chocolate sponge, yuzu (VE)	£8
Peach tarte tatin, peach and yogurt sorbet (please allow 15 minutes cooking time)	£9
Selection of British cheeses, grapes, biscuits, celery, fruit chutney, quince paste	£12

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