



LUNCH AND DINNER MENU - ALLERGENS

KEY - C-CELERY G-GLUTEN CR-CRUSTACEAN E-EGGS F-FISH L-LUPIN M-MILK MO-MOLLUSCS MU-MUSTARD N-NUTS P-PEANUTS SE-SESAME S-SOYA SU-SULPHITES

STARTERS

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

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	F/G/MO/ CR/MU
Roast chump of English lamb, baba ganoush, anchovy fritter, beans and mint, yogurt	SE/F/M
Poached and scorched bream, leek, mushroom ketchup, ceps, mushroom dashi broth	F/SU/G
Miso grilled hispi cabbage, walnut crumb, beer fermented barley, fig and fig puree (VE)	S/G/N
N Rump and chuck steak burger, brioche bun, Monterey Jack cheese, gem lettuce, bbq mayo, beef tomato, pickles, chips	G/MU/M/C/E

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.



Ribeye steak served with triple cooked chips, bone marrow, watercress and melted onions	M/S/C/G
Battered monkfish and chips, tartare sauce, green split pea purée	G/E/F/SU/E
Breast of guinea fowl, braised flaked leg, roscoff onion, carrot, pickled blackberries and gel, watercress	S/SU
Roast Suffolk chicken breast, radicchio, pickled enoki mushroom, pear, barley, pancetta salad, maple dressing	G/SU
Salt-baked celeriac, charred sweetcorn and puree, leek, king oyster mushroom, summer truffle (VE)	SU/N
Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments – <i>Sunday lunch only</i>	C/G/E/M/MU/SU

SIDES

Triple cooked chips, béarnaise sauce	E/M
Seasonal new potatoes	
Tenderstem broccoli	
House salad	
Charred sand carrots	

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.



DESSERTS

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

Should you require assistance with dietary requirements or allergy information,
please speak to a member of our team. We're happy to help.