



LUNCH AND DINNER MENU

NIBBLES

Nocellara olives	£5
Bread, malted-barley butter	£5
Maldon Blackwater oyster	£3

STARTERS

Roasted squash soup, smoked acorn squash agnolotti, watercress pesto, toasted seeds	£8
<i>Bread for one</i>	£2
Warm shredded ham hock, smoked cheddar, tarragon & Dijon-mustard espuma, pickled apple, pork puffs, sourdough	£8
Salted cod mousse, ceviche of cod, saffron, fennel, kohlrabi	£9
Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough	£14
Gin-cured Duke of Norfolk Estate chalk stream trout, avocado mousse, pomelo fruit	£9
Roulade of pigeon, baby leek, poached plum, hazelnut <small>(may contain shot)</small>	£9
Baked honey & truffle camembert, for two sharing: Two Magpie's sourdough <small>(allow 15 mins please)</small>	£14
Quinoa, spinach, pear, beetroot and almond salad, cabernet sauvignon vinegar dressing (VE)	£8

MAIN COURSES

Roulade of turkey breast, confit flaked leg, Brussels sprout purée, cavolo nero, squash fondant	£19
Mixed fish platter: Adnams gin-cured salmon, crab rillettes, roll mop herring, Cley Smokehouse whipped cod roe, Maldon Blackwater oyster, pickled cockles, crevettes, house salad, rye bread	£19
Roast chump of English lamb, baba ganoush, anchovy fritter, broad beans, mint, yoghurt	£25
Breast of guineafowl, braised flaked leg, Roscoff onion, carrot, pickled blackberries, watercress	£24

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Miso-grilled savoy cabbage, walnut crumb, Adnams beer-fermented barley, fig and fig purée (VE)	£14
Rump and chuck steak burger, brioche bun, Monterey Jack cheese, gem lettuce, beef tomato, bbq mayo, pickles, triple cooked 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
Poached & scorched bream, leek, mushroom ketchup, ceps, mushroom dashi broth	£23
Salt baked celeriac, charred sweetcorn and puree, leek, king oyster mushroom, autumn truffle (VE)	£14
Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments – <i>Sunday lunch only</i>	£19

SIDES

All £5

- Triple cooked chips, béarnaise sauce
- Seasonal new potatoes
- Tenderstem broccoli
- Sand carrots
- House salad
- Bread, malted-barley butter

SWEETS

Pear bavarois, warm apple sponge, vanilla poached pear	£8
Vanilla cream cheese, cranberry & chestnut granola, poached cranberries, gel, satsuma sorbet	£8
Double-baked chocolate soufflé pudding, praline ice cream	£8
Fig & ginger pudding, ginger sauce, yoghurt sorbet, figs	£8
Selection of British cheeses, grapes, biscuits, celery, fruit chutney, quince paste	£12

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