

NIBBLES

Nocellara olives	4
Pork puffs	4
Maldon Blackwater oyster	3

Sourdough bread, malted butter	5
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STARTERS

(V) Watermelon and tomato gazpacho, goat's cheese mousse, rosemary oil	8
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Scorched line-caught mackerel, lime leaf-pickled kohlrabi, compressed cucumber, Habanero gin and cucumber espuma, mint	12
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Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough	15
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Hickory-smoked Barbary duck breast, pickled cherries, Scottish grolles, Port gel	13
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(V) House-made Norfolk ewe's milk ricotta on brioche, Suffolk cherry-vine tomatoes, charred Norfolk baby courgette, lemon oil	12
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(VE) Shaved fennel, spring onion, torched plum, preserved lemon, lemon and tarragon dressing	9
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(V) Truffled Baron Bigod (for two sharing) thyme infused honey, sourdough (please allow up to 20 mins cooking time)	20
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Fish board: salmon, crab rillettes, crevettes, oysters, cockles, sweet-cured herring, Cley Smokehouse cod roe, rye bread, Charlies' leaves (For two sharing)	22
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MAINS

Roast Suffolk pork tenderloin, pig cheek croquette, charred fennel, fennel purée, poached apricot and gel, vanilla and pistachio espuma	25
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Half a dressed East Coast lobster, marsh samphire, Norfolk 'Scrapper' potatoes, pickled mooli, radish, yuzu	38
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Warm citrus-cured Duke of Norfolk Estate chalk stream trout, compressed and pickled apple, celery watercress, horseradish	24
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Suffolk chicken breast, scorched gem lettuce, Heritage tomato Panzanella salad, basil pesto	21
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Dry-aged English ribeye, bone marrow, melted onion, Béarnaise triple-cooked chips	28
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Battered monkfish, triple-cooked chips, tartare sauce, green split-pea purée	22
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Rump and chuck steak burger, brioche bun, beer-barbecue sauce, cabbage, dill-gherkin slaw, smoked Applewood, triple-cooked chips	17
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(V) Grilled Cambridge calabrese and tenderstem broccoli, lemon-infused organic spelt, poached apricot and gel, vanilla and pistachio espuma	15
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(VE) Tempura of Enoki mushroom, pak choi, spiced quinoa, soy gel, roasted Romano pepper	16
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Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments (Sunday lunch only)	19
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SIDES

Triple-cooked chips, Béarnaise sauce	5
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Buttered Norfolk 'Scrapper' potatoes	5
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Tenderstem broccoli	5
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Sand carrots	5
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Charlie's leaves garden salad	5
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DESSERTS

(V) Apricot Bakewell tart, torched apricot, gel, Earl Grey ice cream, white chocolate mousse	9
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Caramel confit pineapple, coconut mousse, lime sorbet, Adnams Longshore vodka and coconut espuma	9
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(V) Chocolate, espresso and caramel tart, praline ice cream, vanilla milk foam	8
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Rose petal and Greek yoghurt panna cotta, Adnams pink gin and tonic jelly, raspberries, mint	8
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(V) Selection of British cheeses, tracklements	13
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