

## NIBBLES

Nocellara olives	4
Pork puffs	4
Maldon Blackwater oyster	3
Sourdough bread, malted butter	5

## STARTERS

(V) Roasted Autumn squash soup, spaghetti, pickled ceps mushroom, lemon oil	9
Loch Duart salmon terrine, Ghost Ship-pickled mussels, nori seaweed, tapioca crisp, yuzu gel <i>Adnams First Rate gin and tonic – fresh citrus flavours and a cucumber garnish carry through the dish</i>	13 6.70
Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough	15
Suffolk lamb shoulder croquette, carrot and cumin purée, saffron dressing, yoghurt <i>Adnams Pinot Noir, Central Valley, Chile, 175ml A soft, easy drinking red with black cherry aromas</i>	13 6.75
(VE) Roasted fig, onion jam, pickled walnut and beetroot, walnut bread	12
(VE) Shaved fennel, spring onion, torched plum, preserved lemon, lemon and tarragon dressing <i>Adnams Mosaic – peach, lemon, and mango add to the party! ½ Pint</i>	9 2.55

## FOR TWO TO SHARE

(V) Truffled Baron Bigod, thyme-infused honey, sourdough (please allow up to 20 mins cooking time) <i>Adnams Triple Knot 10% - we suggest sharing this beer over our most local of cheese. From Bungay, Fen Farm produce Baron among other things – the blossom, honey and pear notes of the beer compliment it well</i>	20 6
Fish board: salmon, crab rillettes, crevettes, oysters, cockles, sweet-cured herring, Cley Smokehouse cod roe, rye bread, Charlies' leaves <i>Assytiko, Greece – We think the fresh citrus flavours and lip-tingling acidity work ever so well with our fish board – why not grab a bottle and share with friends?</i>	22 35
Roasted Suffolk loin of venison smoked celeriac purée, fig purée, pickled pear, savoy cabbage, lentils	27
Roast Suffolk chicken breast, lime-cured tiger prawns, lobster emulsion, scorched gem lettuce, mixed seeds <i>Adnams White Burgundy, France, 250ml One of our most-loved wines: great stone fruit flavours and a good level of acidity</i>	26 9.75
(VE) Charred polenta, sweet potato purée, shallots, sweetcorn, tenderstem broccoli, parsley crumb	15
Seared Yellowfin tuna, baba ganoush, marinated aubergine, Suffolk vine tomatoes, tomato crumb	25

Dry-aged English ribeye, bone marrow, melted onion, Béarnaise triple-cooked chips <i>Adnams Rioja Crianza, Spain, 250ml Rioja is our 'go-to' for our ribeye steak – rich and spicy</i>	28 9.50
Rump and chuck steak burger, brioche bun, beer-barbecue sauce, cabbage, dill-gherkin slaw, smoked Applewood, triple-cooked chips	17
Battered monkfish, triple-cooked chips, tartare sauce, green split-pea purée <i>Adnams Champagne, 175ml – Because why not</i>	22 12
Pan-fried halibut fillet, mildly-spiced sweet potato purée, charred leek, king oyster mushroom, charred sweetcorn, parsley and onion crumb	27
(VE) Tempura of Enoki mushroom, pak choi, spiced quinoa, soy gel, roasted Romano pepper <i>Adnams Chianti, Italy, 250ml Cherry red fruits appease the roasted pepper.</i>	16 8.25
Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments (Sunday lunch only – Vegetarian option)	19 15
<h2>SIDES</h2>	
Triple-cooked chips, Béarnaise sauce	5
Buttered Ratte potatoes	5
Tenderstem broccoli	5
Sand carrots	5
Charlie's leaves garden salad	5