

NIBBLES

Nocellara olives (114)	4
Pork puffs (118)	4
Maldon Blackwater oyster (13)	3.5
Sourdough bread, malted butter (483pp)	5

STARTERS

(V) Cream of cauliflower soup, salt-baked beetroot beetroot pesto, goat's cheese beignet (457)	9
Scorched Szechuan pepper-cured mackerel, rhubarb, yoghurt, pink ginger, mint (300) <i>Adnams Jardin Mexicano gin and tonic – made with avocado leaf, this gin has an aniseed bite, a complement to the pepper</i>	13 7.65
(VE) Warm smoked celeriac purée, confit celeriac, pickled celeriac, apple, truffle, almond milk (130)	12
Chicken liver parfait, honey and soy glazed chicken wing, golden raisin purée, brioche (495) <i>Adnams Pacherenc du Vic-Bilh – our take on the classic Sauternes and Foie Gras 125ml</i>	13 8
Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough (434)	15
(VE) Confit lemon & carrot salad, pickled carrot, harissa carrot purée, preserved lemon, wild garlic, dukkah, sourdough crisp (222) <i>Crémant de Loire, Langlois-Chateau, France, 175ml An off-the-cuff pairing – white fruit flavours and lovely bubbles</i>	11 10

FOR TWO TO SHARE OR AS A MAIN

(V) Truffled Baron Bigod, thyme infused honey, Sourdough (647pp) (please allow up to 20 mins cooking time) <i>Adnams Tally-Ho! 7.2% Bottle A barley wine that's been brewed here since 1880. A fruit-cake richness lends itself to the cheese – sweet raisin, dark chocolate and toasted bread</i>	21 4.60
Fish board: salmon, crab rillettes, crevettes, oysters, cockles, sweet-cured herring, Cley Smokehouse cod roe, rye bread, Charlies' leaves (945) <i>Basa Rueda, Telmo Rodriguez, 13% The Verdejo and Viura grapes are packed with crisp, clean yellow plum and white peach flavours</i>	24 30

MAINS

Blythburgh pork belly, roast pork fillet, mirin, calçot onion, white onion and miso purée, spring greens (984) <i>Adnams Claret, Bordeaux, France, 250ml Blackcurrant and earthy gravel – good fruit and minerality</i>	28 9
Sesame-crusted, roast Barbary duck breast, braised chicory, blood orange, duck-fat carrot (944) <i>Adnams Pinot Noir, Romania, 250ml Black cherry and raspberry flavours: light, fresh and simple</i>	27 6.75
(VE) Roast cauliflower, smoked cauliflower purée, calçot onion, white onion and miso purée, black garlic, coriander (310)	18
Dry-aged English ribeye, bone marrow, melted onion, Béarnaise sauce, triple-cooked chips (1200) <i>Adnams Rioja Crianza, Spain, 250ml Rioja is our 'go-to' for our ribeye steak – rich and spicy!</i>	30 9.50

Skrei cod fillet, roasted and puréed Jerusalem artichoke, truffled egg yolk, Prosciutto (436) <i>Adnams White Burgundy, France, 250ml Great stone fruit flavours and a good level of acidity</i>	29 10.25
Rump and chuck steak burger, brioche bun, beer-barbecue sauce, cabbage, dill-gherkin slaw, smoked Applewood, triple-cooked chips (1188)	19
Battered monkfish, triple-cooked chips, tartare sauce, green split-pea purée (1193) <i>Adnams Champagne, 175ml – Because why not!?</i>	23 12
Poached and scorched Duke of Norfolk Estate, chalk stream trout, mildly pickled vegetables, Cavolo Nero, horseradish espuma, dill oil (491) <i>Adnams English Bacchus, East Anglia, 250ml A fantastic white wine, with slight tropical fruit notes and herbal undertones.</i>	29 9.75
(VE) Braised chicory, roasted and puréed Jerusalem artichoke, blood orange (290) <i>Adnams Ghost Ship 0.5%, Pint, VE Citrus pale ale with lovely lemon and lime flavours</i>	18 3.90
Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments (907) <i>(Available Sunday lunchtime only – Vegetarian nut roast available)</i>	21

SIDES

Triple-cooked chips, Béarnaise sauce (787)	5
Buttered Ratte potatoes (281)	5
Tenderstem broccoli (108)	5
Sand carrots (60)	5
Charlie's leaves garden salad (30)	5