

NIBBLES

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

STARTERS

Cream of spinach soup, sour cream, fried potato and Parmesan Reggiano dumplings, chive oil (406)	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) Grilled Norfolk asparagus, sherry-pickled shimeji mushrooms, black garlic emulsion (124) <i>Crémant de Loire, Langlois-Chateau, France, 175ml An off-the-cuff pairing – white fruit flavours and lovely bubbles</i>	13 10
Sutton Hoo chicken ballotine, apricot, leek, lovage emulsion (395) <i>Adnams Roero Arneis DOCG, Italy, 175ml Crisp, dry, and full-bodied with notes of pear and apricot</i>	13.5 7.25
Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough (434) <i>Adnams Chianti Italy,, 175ml</i>	15 6
(VE) Confit lemon & carrot salad, pickled carrot, harissa carrot purée, preserved lemon, wild garlic, dukkah, sourdough crisp (222)	11

FOR TWO TO SHARE OR AS A MAIN

(V) Truffled Baron Bigod, thyme infused honey, Sourdough (please allow up to 20 mins cooking time) (647pp) <i>Tokaji Aszu 5 Puttonyos, Hungary, 500ml bottle Our favourite pudding wine, a great combo with the cheese and strong enough to stand up to the truffle</i>	21 39
Fish board: salmon, crab rillettes, crevettes, oysters, cockles, sweet-cured herring, Cley Smokehouse cod roe, rye bread, Charlie's leaves (473pp) <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, grelot 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
Roast chump of Suffolk lamb, pearly cous cous, turnip purée, pickled and baby turnip, anchovy, lemon, saffron (699) <i>Adnams Pinot Noir, Romania, 250ml Black cherry and raspberry flavours: light, fresh and simple</i>	29 6.75
(VE) Roast cauliflower, smoked cauliflower purée, grelot 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

Roast turbot fillet, cabbage and new-season pea broth, confit potatoes, nori seaweed, puffed rice (249) <i>Adnams English Bacchus East Anglia 9.75 A fantastic white wine with slight tropical fruit notes and herbal undertones</i>	33
Rump and chuck steak burger, brioche bun, beer-barbecue sauce, cabbage, dill-gherkin slaw, smoked Applewood, triple-cooked chips (1188)	19
Battered Cornish monkfish, triple-cooked chips, tartare sauce, green split-pea purée (1193) <i>Adnams Champagne, 175ml – Because why not!?</i>	23 12
Pan fried fillet of stone bass, roasted sweet potato, chard, smoked pepper, buttermilk ricotta, pickled red onion, maple, chilli (497) <i>Adnams English Rosé, Essex, 250ml 9.75 Rose petal and strawberry flavours – a sweet-edge to start and a dry finish</i>	28
(VE) Roasted sweet potato, pearly cous cous, rainbow chard, smoked pepper, lemon, saffron (670) <i>Adnams Ghost Ship 0.5%, Pint, VE (131/pint) 3.90 Citrus pale ale with lovely lemon and lime flavours</i>	21
Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments (907) <i>(Available Sunday lunchtime only – Vegetarian nut roast (960))</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