

NIBBLES

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

STARTERS

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| Cream of spinach soup, sour cream, fried potato and Parmesan Reggiano dumplings, chive oil (406) | 9 |
| Duke of Norfolk Estate smoked chalk stream trout, elderflower custard, cucumber, gooseberry, Brioche flute (324) | 14 |
| <i>Adnams Riesling, Marlborough 175ml</i> | 6 |
| <i>Granny Smith apple, mandarin and lime sherbet flavours stand up well to the smokiness</i> | |
| (VE) Grilled Norfolk asparagus, sherry-pickled shimeji mushrooms, black garlic emulsion (124) | 13 |
| <i>Crémant de Loire, Langlois-Chateau, France, 175ml</i> | 10 |
| <i>An off-the-cuff pairing – white fruit flavours and lovely bubbles</i> | |
| Sutton Hoo chicken ballotine, apricot, leek, lovage emulsion (395) | 13.5 |
| <i>Adnams Roero Arneis DOCG, Italy, 175ml</i> | 7.25 |
| <i>Crisp, dry, and full-bodied with notes of pear and apricot</i> | |
| Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough (434) | 15 |
| <i>Adnams Chianti Italy, 175ml</i> | 6 |
| (V) Heritage tomato and baby courgette salad, pickled red onion, sourdough croutons, capers, tomato espuma (91) | 13 |
| <i>Adnams Beaujolais, France 175ml</i> | 7.50 |
| <i>Soft and juicy summer-red fruits here – we think it works best slightly chilled</i> | |

FOR TWO TO SHARE OR AS A MAIN

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| Truffled Baron Bigod, thyme infused honey, Sourdough (please allow up to 20 mins cooking time) (647pp) | 21 |
| <i>Tokaji Aszu 5 Puttonyos, Hungary, 125ml</i> | 14 |
| <i>Our favourite pudding wine, a great combo with the cheese and strong enough to stand up to the truffle</i> | |
| Fish board: salmon, crab rillettes, crevettes, oysters, cockles, sweet-cured herring, Cley Smokehouse cod roe, rye bread, Charlies' leaves (473pp) | 24 |
| <i>Basa Rueda, Telmo Rodriguez, 13%</i> | 30 |
| <i>The Verdejo and Viura grapes are packed with crisp, clean yellow plum and white peach flavours</i> | |

MAINS

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| Slow-cooked duck leg, hickory-smoked breast, girolles mushrooms, cherry, pickled Kohlrabi, leek (737) | 28 |
| <i>Adnams Côtes-du-Rhône, France, 250ml</i> | 8.25 |
| <i>Red, ripe and juicy with a touch of spice</i> | |
| Roast chump of Suffolk lamb, pearly cous cous, turnip purée, pickled and baby turnip, anchovy, lemon, saffron (699) | 29 |
| <i>Adnams Pinot Noir, Romania, 250ml</i> | 6.75 |
| <i>Black cherry and raspberry flavours: light, fresh and simple</i> | |
| (VE) Tempura and charred sprouting broccoli, broccoli purée, ponzu gel, broad bean, spiced barley (475) | 18 |
| Dry-aged English ribeye, bone marrow, melted onion, Béarnaise sauce, triple-cooked chips (1200) | 30 |
| <i>Adnams Rioja Crianza, Spain, 250ml</i> | 9.50 |
| <i>Rioja is our 'go-to' for our ribeye steak – rich and spicy!</i> | |

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| Roast turbot fillet, cabbage and new-season pea broth, confit potatoes, nori seaweed, puffed rice (249) | 33 |
| <i>Adnams English Bacchus East Anglia 250ml</i> | 9.75 |
| <i>A fantastic white wine with slight tropical fruit notes and herbal undertones</i> | |
| 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) | 23 |
| <i>Crémant de Loire, 175ml</i> | 10 |
| <i>Bubbles with fish & chips is something to be tried at least once!</i> | |
| Pan fried fillet of stone bass, roasted sweet potato, chard, smoked pepper, buttermilk ricotta, pickled red onion, maple, chilli (497) | 28 |
| <i>Adnams Provence Rosé, France, 250ml</i> | 9 |
| <i>The perfect glass of dry, light and refreshing Provençale rosé</i> | |
| (VE) Roasted sweet potato, pearly cous cous, rainbow chard, smoked pepper, lemon, saffron (670) | 18 |
| <i>Adnams Ghost Ship 0.5%, Pint, VE (131/pint)</i> | 3.90 |
| <i>Citrus pale ale with lovely lemon and lime flavours</i> | |
| Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments (907) | 21 |
| Vegetarian nut roast (960) | 19 |
| <i>Roasts available Sunday lunchtime only</i> | |

SIDES

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