



NIBBLES	(V) Nocellara olives (114)	£4.5
	Smoked paprika-seasoned pork puffs (118)	£4
	Maldon Blackwater oyster (13)	£3.5
	Sourdough, malted butter (483pp)	£5
TO START	(V) Roast butternut squash soup, reginette pasta, St Jude's Curd, saffron and tomato oil (TBC)	£9
	Warm cured Loch Duart salmon, curried carrot purée, fried capers, Chablis wine and golden raisin dressing (TBC)	£15
	Duck pressing, torched blood orange, orange gel, watercress, sourdough (TBC)	£14
	(VE) Charred asparagus, herb minted hummus, tahini emulsion, sour dough croutons, sesame	£13.5
	Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough (434)	£15
	(VE) Charred leek terrine, pickled Roscoff onion, mushroom, pinenut, sherry gel (TBC)	£14
	Truffled Bungay Baron Bigod (two sharing), thyme infused honey, sourdough (647pp)	£24
	Fish board (for two sharing), gin-cured salmon, crab rillettes, crevettes, Maldon oyster, cockles, sweet-cured herring, Cley Smokehouse whipped cod roe, rye bread, Charlie's leaves (945)	£24
FOR MAINS	Blythburgh pork belly, braised cheek, wild garlic emulsion, morel mushroom, broccoli purée, tender stem broccoli (TBC)	£30
	Ballotine of Sutton Hoo chicken breast, leg croquette, spring greens, turnip, seaweed, black garlic and chicken broth (TBC)	£31
	(VE) Tempura of broccoli, charred broccoli, crispy polenta, wild garlic, morel mushrooms, saffron and tomato oil (TBC)	£19
	Dry-aged English ribeye steak, bone marrow, melted onion, Béarnaise, triple-cooked chips (1200)	£31
	Poached & scorched Duke of Norfolk Estate chalk stream trout, celeriac, gem lettuce, horseradish vinegar gel, parsley sauce (TBC)	£29
	Rump and chuck steak burger, brioche bun, beer-barbecue sauce, cabbage, dill and gherkin slaw, smoked Applewood cheese, triple cooked chips (1188)	£19
	Battered monkfish, triple-cooked chips, tartare sauce, green split pea purée espuma (1193)	£24.50
	<i>50p from every fish and chips purchased is donated to support the charitable works of the Adnams Community Trust</i>	
	Shetland cod, smoked cauliflower purée, saffron pickled mussels, roast cauliflower (TBC)	£29
	(VE) Roast Cauliflower, smoked cauliflower puree, spring greens, crispy capers, Chablis wine and golden raisin dressing (TBC)	£19
ON SUNDAYS	Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments	£23
	<i>(Sunday lunchtimes, limited availability – Vegetarian nut roast available) (907)</i>	

ADNAMs.
SOUTHWOLD



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