



To Nibble

Nocellara Olives (114)	4.5
Paprika Pork Puffs (118)	4
Maldon Blackwater Oyster (13)	3.5
Sourdough Bread, Malted Butter (483pp)	5

To Quaff

Copper House Martini	14
Ice cold with an orange twist, the perfect start to any evening!	
Bollinger Special Cuvée, Brut 175ml	19
Adnams Ghost Ship Pale Ale	5.80

For 2 to Share (or as a main!)

Truffled Baron Bigod 24

Bungay Brie - thyme-infused honey, sourdough
(Please allow up to 20 minutes cooking time) (647pp)

Crafted by hand by our friends at Fen Farm Dairy, this Brie style cheese has travelled less than 20 miles from the farm to your plate.

Fish Board 24

Gin-cured salmon, crab rillettes, crevettes, Maldon oysters, cockles, sweet-cured herring, Cley Smokehouse whipped cod roe, rye bread, garden leaves (473pp)

Cley Smokehouse has been producing freshly smoked fish and shellfish on the North Norfolk coast for over 30 years.

To Start

(V) Chilled Fennel & Onion Soup	9
Rose Harissa Couscous, lemon emulsion, herbs (TBC)	
Scorched Mackerel Fillet	14
Compressed cucumber, tapioca crisp, dill emulsion, Szechuan pepper and yogurt sorbet (TBC)	
Suffolk Chicken Pressing	14
Liver parfait, fig, honey and lime gel, pickled girolle mushrooms (TBC)	
(V) Whipped Goat's Cheese and Heritage Tomato Panzanella	13
White balsamic gel. (TBC)	
Charred Leek Terrine	14
Pickled Roscoff onion, mushroom, pinenut, truffle, sherry gel (TBC)	
A year round favourite...	
Dry-Aged Steak Tartare	15
Cornichons, capers, smoked egg yolk, sourdough (434)	

Should you require additional information or assistance with dietary requirements, please speak to a member of our team. We're happy to help!

Calories are worked out on an individual basis unless stated (per person) Adults require around 2000 daily.

A discretionary 12.5% service charge will be added to your food and drink bill, all of which goes to our wonderful front and back of house teams.

For more information on the Adnams Community Trust please go to www.adnams.co.uk/pages/adnams-community-trust



Main Course

	Roast Blythburgh Pork Rack Cutlet	30
	Poached apricot, apricot gel, charred fennel, lamb's lettuce and pickled kohlrabi salad, hazelnut gremolata <i>(TBC)</i>	
	Barbary Duck Breast	32
	Flaked confit leg, apple compressed mouli, blackberries, blackberry gel, rainbow chard, smoked celeriac puree <i>(TBC)</i>	
(VE)	Salt Baked Celeriac	19
	Smoked celeriac puree, rainbow chard, Roscoff onion, hazelnut gremolata <i>(TBC)</i>	
	Poached & Scorched Bream Fillet	29
	Garden pea puree, feta cheese croquette, gem lettuce, pickled shallot, lemon gel, Jersey Royals <i>(TBC)</i>	
	Seared Loin of Halibut	33
	with crispy chicken thigh, leek, seaweed, chicken and tarragon butter <i>(TBC)</i>	
(VE)	Roasted Romano Pepper	19
	Red pepper and saffron, Marinated heritage tomato, baby spinach, seaweed <i>(TBC)</i>	
	Year Round Favourites...	
	Dry-Aged English Ribeye	31
	Bone marrow, melted onion, béarnaise, triple-cooked chips <i>(1200)</i>	
	Rump & Chuck Steak Burger	19
	Brioche bun, beer-barbecue sauce, cabbage-dill-gherkin slaw, smoked applewood cheese, triple-cooked chips <i>(1188)</i>	
	Battered Monkfish	24.50
	Triple-cooked chips, tartare sauce, green split-pea purée <i>(1193)</i>	
	<i>50p from every fish and chips purchased is donated to support the charitable works of the Adhams Community Trust</i>	

Sides

Triple Cooked Chips, Béarnaise Sauce <i>(787)</i>	5
Buttered New Potatoes <i>(281)</i>	5
Tenderstem Broccoli <i>(108)</i>	5
Charred Sand Carrots <i>(60)</i>	5
Garden Leaf Salad <i>(30)</i>	5

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