

To Nibble

Nocellara Olives <i>(114)</i>	4.5
Paprika Pork Puffs <i>(118)</i>	4
Maldon Blackwater Oyster <i>(13)</i>	3.5
Sourdough Bread, Malted Butter <i>(483pp)</i>	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 <i>(Please allow up to 20 minutes cooking time) (647pp)</i> 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 <i>(473pp)</i> Cley Smokehouse has been producing freshly smoked fish and shellfish on the North Norfolk coast for over 30 years.	

To Start

(VE) Mushroom Dashi Broth	9
Miso spelt, mushroom, black garlic emulsion, sea weed <i>(259)</i>	
Scorched Mackerel Fillet	14
Compressed cucumber, tapioca crisp, dill emulsion, Szechuan pepper and yogurt sorbet <i>(437)</i>	
Cured Duck Leg Terrine	15
House smoked breast, pickled blackberry, whipped duck butter, sourdough <i>(411)</i>	
(V) Whipped Goat's Cheese and Heritage Tomato Panzanella	13
White balsamic gel. <i>(273)</i>	
(VE) Poached Pear and Celeriac	13
Pickled Cep mushroom, puffed buckwheat, crispy onion, lemon and sage emulsion <i>(315)</i>	
A year round favourite...	
Dry-Aged Steak Tartare	15
Cornichons, capers, smoked egg yolk, sourdough <i>(434)</i>	



Main Course

	Blythburgh Free Range Pork Belly	31
	Braised cheek, Cavalo Nero, pear, celeriac, truffle sauce (1108)	
	Roast Breast of Guinea Fowl	32
	Braised leg and lentils, smoked squash puree, Savoy cabbage, fig (726)	
(VE)	Grilled Squash	19
	Smoked squash puree, Cavalo Nero, fig, fermented spelt (508)	
	Poached & Torched Loch Duart Salmon	31
	Miso & maple carrot puree, charred gem lettuce, toasted seeds, buttermilk and dill dressing (489)	
	Seared Loin of Halibut	33
	with crispy chicken thigh, leek, seaweed, chicken and tarragon butter (458)	
(VE)	Roasted Romano Pepper	19
	Red pepper and saffron, Marinated heritage tomato, baby spinach, seaweed (TBC)	
	Year Round Favourites...	
	Dry-Aged English Ribeye	31
	Bone marrow, melted onion, béarnaise, triple-cooked chips (1200)	
	Rump & Chuck Steak Burger	19
	Brioche bun, beer-barbecue sauce, cabbage-dill-gherkin slaw, smoked applewood cheese, triple-cooked chips (1188)	
	Battered Monkfish	24.50
	Triple-cooked chips, tartare sauce, green split-pea purée (1193)	
	50p from every fish and chips purchased is donated to support the charitable works of the Adnams Community Trust	

Sides

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

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