

To Quaff

Copper House Martini	15
Ice cold with an orange twist, the perfect start to any evening!	
Bollinger Special Cuvée, Brut Gls	19
Adnams Ghost Ship Pale Ale	6

To Nibble

Nocellara Olives <i>(114)</i>	5
Paprika Pork Puffs <i>(118)</i>	4
Maldon Blackwater Oyster <i>(13)</i>	3.5
Sourdough Bread, Malted Butter <i>(48,3pp)</i>	5.5

For 2 to Share (or as a main!)

Truffled Baron Bigod 27

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 25

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) **Jerusalem Artichoke Soup** 10
Apple, goat's cheese cappelletti (TBC)
- Cured Loch Duart Salmon** 15
Seaweed, butternut squash and miso mousse, pickle radish, ponzu (305)
- Pressed Pigeon Terrine** 15
Forced rhubarb, black pudding crumb, hazelnut and honey dressing (TBC)
- (V) **Crapaudine Beetroot** 13
Lemon buttermilk ricotta, sourdough croutons, pickled kohlrabi, pine nut gremolata (212)
- (VE) **Poached Pear and Celeriac** 13
Pickled Cep mushroom, puffed buckwheat, crispy onion, lemon and sage emulsion (315)
- A year-round favourite...*
- Dry-Aged Steak Tartare** 16
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 Breast of Corn Fed Chicken	29
	Terrine of leg, barley, spring greens, malted barley broth <i>(TBC)</i>	
	Roast Loin of Suffolk Lamb	34
	Braised shoulder, lamb fat carrot., wild garlic, tomato relish, anchovy <i>(TBC)</i>	
(VE)	Harissa Scented Fregola	19
	Leek, greens, girolles, tempura of salsify <i>(306)</i>	
	Roasted Skrei Cod	31
	Caramelised chicory, tempura of salsify, girolles, spinach purée, lime leaf butter <i>(274)</i>	
	Poached and Scorched Sea Bass	31
	Harissa scented fregola, leek, gem lettuce, mussel, saffron and crème fraîche sauce <i>(405)</i>	
(VE)	Roasted Savoy Cabbage	20
	Celeriac, apple, wild garlic, crispy onion, seaweed	

Year-Round Favourites...

	Dry-Aged English Ribeye	33
	Bone marrow, melted onion, béarnaise, triple-cooked chips <i>(1200)</i>	
	Rump & Chuck Steak Burger	21
	Brioche bun, beer-barbecue sauce, cabbage-dill-gherkin slaw, smoked applewood cheese, triple-cooked chips <i>(1188)</i>	
	Battered Monkfish	24.5
	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 Adnams Community Trust</i>	

Sides

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

£6 each