

To Start

(V)	Cream of Spinach Soup Feta cheese croquette, lemon emulsion	10
	Scorched Szechuan Pepper Mackerel Fillet Cucumber, Ponzu gel, rice wine vinegar, lime, cucumber dressing	15
	Pressed Pigeon Terrine Forced rhubarb, black pudding crumb, hazelnut and honey dressing	15
(V)	Crapaudine Beetroot Lemon buttermilk ricotta, sourdough croutons, pickled kohlrabi, pine nut gremolata	13
(VE)	Grilled East Anglian Asparagus Black garlic emulsion, morel mushroom dressing	15
	A year round favourite Dry-Aged Steak Tartare Cornichons, capers, smoked egg yolk, sourdough (434)	16
	Fish Board Gin-cured salmon, crab rillettes, crevettes, Maldon oysters, cockles, sweet-cured herring, Cley Smokehouse whipped garden leaves (473pp)	25 ed cod roe, rye bread
	Truffled Baron Bigod Bungay Brie - thyme-infused honey, sourdough (Please allow up to 20 minutes cooking time) (647pp)	27
	Main Course	
	Roast Breast of Guinea Fowl Slow cooked leg, purple sprouting broccoli, broccoli pureé, pickle blueberries, radish pancetta, port and tarragon Suffolk Pork	32
(VE)	Pork fillet, Taleggio cheese, Serrano ham, hazelnut & miso glazed belly, apricot, spinach Broccoli and Mushroom Purple sprouting broccoli and tempura of enoki mushroom, ponzu gel, leeks, broccoli pureé, curried lentils	20
	Pan Fried Stone Bass Rainbow chard, tempura shimeji mushroom, horseradish emulsion, palourde clam and sweet horseradish vinegar bu	31 tter sauce, dill oil
(VE)	Turbot and Chicken Pan fried turbot, buttermilk chicken, potato and leek, charred baby leek, warm tartare sauce Courgette & Polenta Pan fried saffron polenta, Norfolk baby courgettes, black olives, courgette pureé, roasted gem lettuce, black garlic	33 20 s emulsion, togsted see
	Year Round Favourites Dry-Aged English Ribeye Bone marrow, melted onion, béarnaise, triple-cooked chips (1200)	33
	Rump & Chuck Steak Burger Brioche bun, beer-barbecue sauce, cabbage-dill-gherkin slaw, smoked applewood cheese, triple-cooked chips (11	21 88)
	Battered Monkfish 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	24.5
On Su	undays — Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments Vegetarian Nut Roast, Yorkshire pudding, traditional accompaniments	25 20