

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
<i>Pair with a 75ml 12yr Fino Sherry (£6)</i>	
Sourdough Bread, Malted Butter <i>(483pp)</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

(VE)	Chilled Heritage Beetroot Dashi Broth Pickled beet, parsley pistou, creamed horseradish	10
	Scorched Szechuan Pepper Mackerel Fillet <i>Cucumber, Ponzu gel, rice wine vinegar, lime, cucumber dressing</i>	15
	Marsh Pig Coppa <i>Ribblesdale goat's curd, peach, salsa verde, savoury</i>	14
(V)	Marinated Heritage Tomato Burrata, caperberries, sourdough croutons, basil oil	14
(VE)	Salad of English Peas Bean, minted Jersey Royal potato, sourdough salad, lemon dressing, pea espuma	13
	<i>A year-round favourite...</i> Dry-Aged Steak Tartare Cornichons, capers, smoked egg yolk, sourdough (434)	16



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 Barbary Duck	31
	Grilled terrine of leg, charred fennel, pickled kohlrabi and blackberries	
	Suffolk Pork	31
	Pork fillet, Taleggio cheese, Serrano ham, hazelnut & miso glazed belly, apricot, spinach	
(VE)	Miso and Hazelnut Glazed King Oyster Mushrooms	20
	Roasted cauliflower, smoked cauliflower puree, chard, hazelnut dressing	
	Pan Fried Bream Fillet	32
	Chicken Paella, Romano pepper, black prawn	
	Poached & Torched Sea Trout	31
	Celery broth, cucumber, shallot & lime & caper salsa, ratte potatoes	
(VE)	Courgette & Polenta	20
	Pan fried saffron polenta, Norfolk baby courgettes, black olives, courgette puree, roasted gem lettuce, black garlic emulsion, toasted seeds	

Year-Round Favourites...

	Dry-Aged English Ribeye	33
	Bone marrow, melted onion, béarnaise, triple-cooked chips (1200)	
	Rump & Chuck Steak Burger	21
	Brioche bun, beer-barbecue sauce, cabbage-dill-gherkin slaw, smoked applewood cheese, triple-cooked chips (1188)	
	Battered Monkfish	24.5
	Triple-cooked chips, tartare sauce, green split-pea purée (1193) <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