

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>(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)	Jerusalem Artichoke Broth	10
	Artichoke purée, king oyster mushroom	
	Lime Leaf Cured Sea Trout	14
	Saffron pickled Brancaster mussels, fennel shavings, tomato & pepper relish (326pp)	
	Roulade of Confit Duck Leg	15
	Quince jelly, liver parfait, whipped duck butter, brioche	
(VE)	Beetroot	13
	Smoked celeriac, Verjus pickled kohlrabi & beetroot, watercress (157pp)	
(VE)	Port Glazed Figs	13
	Vanilla roasted Roscoff onion, cinnamon walnut, rocket, white balsamic	
	<i>A year-round favourite...</i>	
	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	31
	Braised leg, celeriac & barley, cep mushrooms & broth, truffle <i>(779pp)</i>	
	Roast Loin of Venison	32
	Braised haunch pressing, squash fondant & purée, damson vinegar gel, port	
(VE)	Cauliflower Steak	20
	Smoked purée, Swiss chard, grilled onion, yuzu & miso gel, puffed rice <i>(170pp)</i>	
	Pan Fried Halibut Loin	32
	Roasted cauliflower, smoked purée & pickled cauliflower, yuzu, miso butter sauce <i>(379pp)</i>	
	Roast Cod Loin	31
	Savoy cabbage, pancetta, parsley & parmesan orzotto, onion broth	
(VE)	Roasted Squash	20
	Butternut squash purée, king oyster mushroom, glazed chestnut, savoy cabbage, hazelnut dressing	

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