

To Quaff

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| Copper House Gin & Tonic | 8.7 |
| Bollinger Special Cuvée, Brut Gls | 19 |
| Adnams Ghost Ship Pale Ale | 6 |

To Nibble

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| 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 |

House Aperitifs

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| Copper House Martini Ice cold with an orange twist, the perfect start to any evening! | 15 |
| French 75 Champagne's elegance, sharpened by bold citrus notes & botanicals | 15 |
| Negroni Sbagliato A sparkling spin on the classic - bittersweet & elegant | 15 |

Should you require additional information or assistance with dietary requirements, please speak to a member of our team. We're happy to help!

Calries 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

To Start

- (VE) **Jerusalem Artichoke Broth** 10
Artichoke purée, king oyster mushroom
- Roulade of Pigeon Breast** 14
Beetroot, pickled cabbage, sour cream, Port, rye bread crumb
- Smoked Haddock & Montgomery Tart** 14
Montgomery cheddar, cauliflower espuma, parsley oil
- (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

A year-round favourite...

- Dry-Aged Steak Tartare** 16
Cornichons, capers, smoked egg yolk, sourdough (434)

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.

Main Course

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| | Breast of Barbary Duck | 31 |
| | Confit duck leg, lentils, savoy cabbage, rhubarb | |
| | Loin of Suffolk Venison | 32 |
| | Braised haunch pressing, squash fondant & purée, damson vinegar gel, Port | |
| (VE) | Roasted Sweet Potato | 20 |
| | Purple sprouting broccoli, lentils, salsify, curry leaf sauce | |
| | Poached & Scorched Fillet of Bream | 29 |
| | Tempura of salsify, red chicory, Roscoff onion, lemon, seaweed butter sauce | |
| | Skrei Cod | 31 |
| | Sweet potato, purple sprouting broccoli, broccoli purée, miso & almond butter | |
| (VE) | Roasted Squash | 20 |
| | Butternut squash purée, king oyster mushroom, glazed chestnut, savoy cabbage, hazelnut dressing | |

Year-Round Favourites...

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| | 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