

## To Quaff

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

## To Nibble

|                                        |     |
|----------------------------------------|-----|
| Nocellara Olives (114)                 | 5   |
| Paprika Pork Puffs (118)               | 4   |
| Maldon Blackwater Oyster (13)          | 3.5 |
| Sourdough Bread, Malted Butter (483pp) | 5.5 |

## House Aperitifs

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

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](http://www.adnams.co.uk/pages/adnams-community-trust)

## To Start

|      |                                                           |    |
|------|-----------------------------------------------------------|----|
| (V)  | <b>Chilled Watermelon &amp; Tomato Gazpacho</b>           | 10 |
|      | Compressed melon, Piquillo pepper, Ribblesdale goat curd  |    |
|      | <b>Roulade of Guinea Fowl</b>                             | 14 |
|      | Torched apricot, apricot gel, pistachio crumb             |    |
|      | <b>Torched Mackerel Fillet</b>                            | 14 |
|      | Pickled turnip, radishes, dill & buttermilk dressing      |    |
| (V)  | <b>Marinated Heritage Tomato</b>                          | 13 |
|      | Whipped Feta cheese, celery dashi, brioche croute         |    |
| (VE) | <b>Charred Tenderstem Broccoli</b>                        | 13 |
|      | Freekeh, hazelnut, white balsamic blueberry, crispy onion |    |
|      | <i>A year-round favourite...</i>                          |    |
|      | <b>Dry-Aged Steak Tartare</b>                             | 16 |
|      | Cornichons, capers, smoked egg yolk, sourdough (434)      |    |

## To Share

or as a Main

|  |                                                                                                                                                              |    |
|--|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
|  | <b>Truffled Baron Bigod</b>                                                                                                                                  | 27 |
|  | Bungay Brie - thyme-infused honey, sourdough<br>(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                        |    |
|  | <b>Fish Board</b>                                                                                                                                            | 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

|      |                                                                                                                                                                                         |      |
|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
|      | <b>Roast Loin of Blythburgh Free Range Pork</b>                                                                                                                                         | 30   |
|      | Braised shoulder, beans, Savoy cabbage, girolles & apple                                                                                                                                |      |
|      | <b>Roast Breast of Barbary Duck</b>                                                                                                                                                     | 32   |
|      | Braised leg, pickled blackberries, gel, rainbow chard, celeriac & kohlrabi                                                                                                              |      |
| (VE) | <b>Herb Roasted &amp; Smoked Aubergine</b>                                                                                                                                              | 20   |
|      | Romano pepper, spinach, lemon & oregano emulsion, crispy onion<br>(served at room temperature)                                                                                          |      |
|      | <b>Poached &amp; Scorched Sea Trout</b>                                                                                                                                                 | 31   |
|      | Cucumber, quinoa, baby gem & apple compressed radish, cucumber & dill dressing                                                                                                          |      |
|      | <b>Torched Sea Bass</b>                                                                                                                                                                 | 30   |
|      | Pea puree, Jersey wares, Romano pepper, pickled red pepper, cabernet sauvignon<br>vinegar, capers                                                                                       |      |
| (VE) | <b>Salt Baked Celeriac</b>                                                                                                                                                              | 20   |
|      | Beans, girolles, apple, celeriac & kohlrabi slaw, celeriac espuma                                                                                                                       |      |
|      | <i>Year-Round Favourites...</i>                                                                                                                                                         |      |
|      | <b>Dry-Aged English Ribeye</b>                                                                                                                                                          | 34   |
|      | Bone marrow, melted onion, béarnaise, triple-cooked chips (1200)                                                                                                                        |      |
|      | <b>Rump &amp; Chuck Steak Burger</b>                                                                                                                                                    | 21   |
|      | Brioche bun, beer-barbecue sauce, cabbage-dill-gherkin slaw, smoked<br>applewood cheese, triple-cooked chips (1188)                                                                     |      |
|      | <b>Battered Monkfish</b>                                                                                                                                                                | 25.5 |
|      | Triple-cooked chips, tartare sauce, green split-pea purée (1193)<br>50p from every fish and chips purchased is donated to support the charitable<br>works of the Adnams Community Trust |      |

## Sides

Triple Cooked Chips, Béarnaise Sauce (787), Buttered New Potatoes (281),  
Tenderstem Broccoli (108), Charred Sand Carrots (60), Garden Leaf Salad (30)  
£6 each