



MAIN COURSE

- Pie of the day. Served with gravy mashed potato, and green veg. £13.95
Please ask your server about fillings
- Confit duck leg. Served with mashed potato, roasted carrot, kale and a red wine sauce £13.95
- Roast Blythburgh pork belly with crispy crackling, with an Aspoll cyder jus. Served with parsnip and potato rosti and red cabbage £13.95
- Bouillabaisse. A traditional provençal fish stew, Number Ten style, with a medley of fresh fish and prawns. Served with homemade bread. Please advise your server of any fish or shell fish allergies £14.95
- Pan fried Hake, with chard, pomme puree , bacon and clementine. £14.50
- Beetroot and goats cheese risotto. Topped with rocket, walnut and pickled beetroot 12.50
- Celeriac and apple wellington with chicory, blue cheese and walnuts £12.50

SIDES

- Mashed potato or Roasted new potatoes £2.50
- Seasonal vegetables – please ask your server about today’s vegetables £2.50

Please note:

FOOD ALLERGIES AND INTOLERANCES: Before ordering, please speak to our staff about your requirements. Please mention all food allergies to your server.

Gluten free bread is available upon request

All our dishes are freshly prepared to order, so there may be a short wait during busy periods

A discretionary service charge of 12.5% will be added to parties of 8 or more