



TO START

Freshly baked Aga bread, olive oil and balsamic vinegar and fresh pesto	£3.50
A bowl of olives	£2.95
Soup of the day, served with homemade bread	£4.95
Pan fried duck livers, bruschetta, orange gel, woodland mushrooms	£7.50
Ham hock and piccalilli served on homemade flat bread	£6.50
Mussels with cider, bacon and apple cream	£8.50
Home cured hake, baby leeks, rouille	£8.50
Blue cheese and blood orange salad, with chicory, walnuts and horseradish dressing	£7.50

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



MAIN COURSE

Pie of the day. Mashed potatoes and greens	£14.95
Slow cooked Blythburgh pork belly, white bean and apple cassoulet	£15.95
Plaice fillet served with a cockle and bacon butter, spinach and lemon thyme potato cake	£16.95
Whole mackerel, salted baby beetroot, apple rosti and horseradish cream	£14.95
Pearl barley risotto, with artichoke, wild mushrooms, salsify and a herb crunch	£12.95
Celeriac gnocchi, served with parsnip crisps, walnuts, chestnuts and chive cream	£13.95

SIDES

	FROM
Potatoes – Please speak to your server about today’s potatoes	£2.50
Seasonal vegetables – please ask your server about today’s vegetables	£2.50

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PUDDING

Apple tarte tartin with toffee ice cream and caramel sauce	£6.50
White chocolate and raspberry delice	£6.50
Chocolate and ginger fondant, ginger foam and crème Anglaise	£6.50
Poached pear in red wine, mulled wine reduction, almond cake	£6.50
Sticky toffee pudding with salted caramel sauce and vanilla icecream	£6.50
Homemade sorbets and ice cream. Please ask your server about flavours	£1.50 (per scoop)
Cheeseboard. Please ask your server what cheese we have today	£8.50/16.95

COFFEE AND TEA

• Espresso	£2.30
• Americano	£2.40
• Cappuccino	£2.70
• Latte	£2.70
• Double espresso	£2.95
• Double Americano	£2.95
• Double cappuccino	£3.20
• Double latte	£3.20
• Decaffeinated coffee	£2.50
• Tea (English breakfast, earl grey, peppermint, green, darjeeling, camomile)	£1.85

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