



## NIBBLES

Homemade bread, whipped butter 4.50

Nocellara olives 4

Tempura gherkins & chilli mayo 4.50

Garlic sourdough bread 4

Calamari & aioli 4.50

## SIDES

Chunky chips 3.50

New potatoes with garlic oil & parsley 3.50

Honey glazed carrots & parsnips 3.50

Fine beans & shallots 3.50

Italian winter leaf salad 3.50

## STARTERS

Roasted Tomato Soup

Red pepper, truffle oil

Beetroot cured sea trout

Shaved fennel, wasabi crème fraîche

Searred pigeon breast

Umbrian lentils, crispy pancetta, celeriac & balsamic

Binham blue bruschetta

Roquette salad, port wine syrup

Duck liver parfait

Apple & quince chutney, toasted sourdough

## MAINS

Porcini tagliatelle

Jerusalem artichoke, wild mushroom, cimi di rapa

Pan fried hake

Cockle and samphire risotto, lemon oil

Crispy herbed polenta

Wild mushrooms, basil & pine nut pesto, winter leaf salad

Suffolk pork belly

Braised cheek, dauphinoise potatoes, apple sauce glazed  
carrots, savoy cabbage

28 day aged ribeye steak

Confit tomato, chestnut mushroom, chunky chips,  
béarnaise sauce

## CHRISTMAS EVE 2019

3 Courses plus coffee

£39 per person 6-9pm