



House Cocktail - "Abbey Garden" (Suffolk Gin, cucumber, elderflower, apple) 11
"Blood Orange Cooler" (Blood orange, lemon, sugar, soda) 4.5

STARTERS

Spring vegetable soup
homemade bread 7 (vo)

English asparagus
goat's cheese, crispy egg yolk, truffle 9

Chicken and ham hock terrine
pickled vegetables, piccalilli purée 8

Cured mackerel fillet
mackerel pâté, black olive, heritage tomatoes 11

Pan fried scallops
cauliflower, black pudding, apple 15

Linseed crusted tofu
celeriac purée, kale slaw 9 (v)

MAIN COURSES

"Pickwick Pie"
steak and red wine pie,
roasted new potatoes, baby roots 17

Roast loin of Salt Marsh lamb
spring vegetables, rosemary poached potato 36

Turbot fillet
*pickled mushrooms, wild garlic, parsnip purée,
saffron-poached potatoes, clams, butter sauce* 23

Slow roasted chicken breast
*fondant potato, garlic purée, asparagus,
red wine sauce* 17

Aged 10oz sirloin steak
shallot, béarnaise, triple cooked chips 28

Potato rosti
wild mushrooms, butternut squash, salsa verde 16 (v)

Beer battered haddock and chips
warm tartare, caramelised lemon, pea purée 16

SIDES

Triple cooked chips 4 (v)

Butternut squash and feta salad 4 (vo)

New potatoes, *garlic and rosemary butter* 4 (vo)

Honey roasted carrots and parsnips 4 (vo)

"Posh chips", *truffle oil, Parmesan,
béarnaise* 5.5

NIBBLES

Nocellara olives 4

Crispy whitebait, *Marie Rose* 5

Homemade bread, *whipped butter, olive oil, 12yr aged balsamic* 4.5 (vo)

Baked truffled camembert, *homemade bread (to share)* 15

Garlic prawns, *aioli* 5