



“A Suffolk Summer” (Suffolk strawberry gin, fresh strawberries, lemon) 12

STARTERS

Char-grilled asparagus

crispy egg yolk, roasted chorizo, goats' cheese 10

Pan-seared scallops

chicken wing croquette, butter braised leek,
prune and whiskey purée 19

Smoked butter bean bruschetta

tomato and coriander salsa 9

Pea and mint soup

homemade bread 8

Slow braised pork belly

parsnip remoulade, black pudding bon bon,
cox's apple purée 14

Beetroot gravadlax

cucumber, grapefruit, chive aioli 14

MAIN COURSES

Roast sirloin of Surrey Farm beef

roast potatoes, Yorkshire pudding, vegetables 24

Valpolicella, Allegrini, Veneto, Italy (half bottle)

Full bodied and rich, dark cherry, blackberry, nice spice 24

Roast chicken

roast potatoes, Yorkshire pudding, vegetables 22

Roast loin of free-range pork

roast potatoes, Yorkshire pudding, vegetables 22

Celeriac, mushroom, spinach, and blue cheese roulade

roast potatoes, Yorkshire pudding, vegetables 18

“Today's Catch” (hake 26 or sea bass 28)

chorizo linguini, parsley purée, citrus fennel, mussels

Beer battered haddock

triple cooked chips, pea purée, warm tartare 19

SIDES

Roast potatoes 5

Yorkshire pudding 2

Cauliflower cheese 4

Creamy mashed potato 5

“Posh chips”, truffle oil, Parmesan 6

Honey roasted carrots and parsnips 5

Fine beans, roasted hazelnuts 5

Triple cooked chips 5

House salad 5

NIBBLES

Nocellara olives 5

Tempura baby squid, sweet chilli 6

Homemade bread, truffle and honey butter, olive oil and aged balsamic 6

Confit chicken and nduja arancini, roasted garlic aioli 6

Red pepper hummus, music paper 5.5

Garlic prawns, aioli 6.5