



**“A Suffolk Summer”** (Suffolk strawberry gin, fresh strawberries, lemon) **12**  
**Blood Orange Cooler** (blood orange, lemon, sugar, soda) **6**

### STARTERS

**Slow braised pork belly**  
parsnip remoulade, black pudding bon bon,  
cox’s apple purée **14**

**Char-grilled asparagus**  
crispy egg yolk, roasted chorizo,  
goats’ cheese **10**

**Smoked butter bean bruschetta**  
tomato and coriander salsa **9**

**Beetroot gravadlax**  
cucumber, grapefruit, chive aioli **14**

**Pea and mint soup**  
homemade bread **8**

**Pan-seared scallops**  
chicken wing croquette, butter braised  
leek, prune and whiskey purée **19**

### MAIN COURSES

**“Pickwick Pie” (beef and red wine)**  
creamy mashed potato, root vegetables **23**

**Local new season lamb**  
**(rump, braised belly, shoulder croquette)**  
boulangère potato, Roscoff onion,  
local asparagus, pea purée, jus **42**

**“Today’s Catch” (wild bass 28, baby monkfish 26, or hake 25)**  
chorizo linguini, parsley purée, citrus fennel, mussels

**Free-range chicken breast**  
truffle ballotine, asparagus and wild mushroom risotto **28**

**Surrey Farm beef (10oz ribeye 38 or 10oz sirloin 34)**  
flat mushroom, cherry tomatoes,  
onion ring, Café de Paris butter

**Beer battered haddock**  
triple cooked chips, pea purée, tartare sauce **19**

**Panko Peppers**  
whipped feta, cherry tomatoes,  
tenderstem broccoli **18**

### SIDES

Triple cooked chips **5**

Fine beans, roasted hazelnuts **5**

“Posh chips”, truffle oil, Parmesan **6**

Honey roasted carrots and parsnips **5**

Creamy mashed potato **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**