

 $\label{eq:Flint Vineyards - Charmat Sparkling Rose $125 ml $\pounds 9.85 / Btl $\pounds 45$}$ Peach Spritz - Moose peach, Prosecco and White Grape & Apricot Soda \$\pounds 10\$}

SNACKS

House Focaccia, served with confit garlic butter // parmesan & truffle oil butter // miso butter £5 (Please ask a team member to find out which of our flavoured focaccias we have on today) Mixed Olives £4.5

STARTERS

Cured Trout, pickled cucumber, radish and dill salad GF £10 Cauliflower Burnt Ends, dukkah crumb, dressed cauliflower leaves, black onion, chilli GF VG N £8.5 Roast Crevettes, baked with Garlic butter, chimichurri GF DFA £11 Parmesan and Mustard Fish Cake, lobster bisque, tabasco GF £9.5 Scotch Egg, maple, bacon and red onion jam £9

MAINS

Roast Suffolk Sirloin of Beef £22 // Roast Chicken Breast £20 // Whiskey and Thyme Roast Pork Loin £22 roast potatoes, parsnip & carrot, red cabbage, Yorkshire pudding Spiced Butternut Squash and Spinach Wellington, roast potatoes, parsnip & carrot, braised red cabbage VG £16.5 Pan Fried SeaBass, pancetta, potato and kale chowder, braised leek GF £22 Eastern Gold Battered Haddock, triple cooked chips, pea salad, tartare sauce £18.50 Mushroom & Pesto Arancini, spinach cream, puffed rice VG GF £17 Braised Thetford Black Pork Cheek, red wine risotto, rocket, parsnip crisps GFA £21

SIDES £4.5

Roast carrots, dukkah crumb N / Skinny fries /Mashed potato / garlic roasted potatoes / Roast cauliflower cheese **£5** / Peppercorn sauce GF **£2.5**

DESSERTS

Sticky Toffee Pudding, greek yoghurt, cider toffee sauce, apple crisp £9

Tiramisu, genoise sponge, mascarpone, coffee wafer £10

Coconut & Vanilla Creme brulee, blood orange sorbet, pistachios VG N £9

Baileys Chocolate Fondant, hazelnut crumb, double cream ice cream NFA £10

Pavlova, rhubarb compote, blueberry sorbet, rhubarb, lemon creme patissiere GFA £10

Baron Bigod, Binham Blue, Suffolk Gold, parma ham, fig and honey jam, artisan crackers, smoked almonds, red grapes £16.5

Saffron Dairy Ice Creams (£3 per scoop) GF

Vanilla, Strawberry, Chocolate, Rum and Raisin, Blackberry, salted caramel, clotted cream

House sorbets (£3 per scoop) GF

Raspberry, Bramley apple, Blueberry

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | GFA Gluten Free Available

Please let a team member know of any allergies or dietary requests A discretionary service charge of 10% will be added to your bill