



Garlic & herb focaccia, balsamic vinegar & olive oil £4.5

Nocellara olives £4.5

STARTERS

Roast Parsnip Soup, cider caramel and sage VG £8

Parmesan & Mustard Fish Cakes, chunky tartar sauce £9.5

Slow Cooked Beetroot, candied walnuts, endive, binham blue GF £9/£15

Duck Leg Rillettes, celeriac & mustard remoulade, and toast £9

Gin Cured Chalk Stream Trout, grapefruit & fennel salad, creme fraiche GF £10

MAINS

Roast Suffolk Chicken, roast potatoes, carrots, roast parsnips and Yorkshire pudding £17.5

Roast Orchard Farm Pork Loin, roast potatoes, carrots, parsnips and Yorkshire pudding £18.5

Slow roast Clark & Sons Beef Sirloin, roast potatoes, carrots, parsnips and Yorkshire pudding £20

Poached Plaice, hispis cabbage, confit potatoes, oyster mushrooms, lemon & caper butter sauce GF £21

Baked cod, white beans, brown shrimp, roast jerusalem artichoke cream GF £23

Potato gnocchi, grey oyster mushrooms, confit shallots VG £17.5

SIDES

Hispi cabbage & pickled shallots VGF £4.5 / Roasted Cauliflower cheese £4.5

Roasted heritage carrots V £4.5

DESSERTS

Bramley Apple Crumble, vanilla ice cream GF £8.5

Dark chocolate mousse, orange, cocoa wafer, caramel ice cream GF £8.5

Oat Milk Panna Cotta, poached pear, iced cider jelly, gingernut biscuit, pear sorbet VG GF £8

Sticky Toffee Pudding, butterscotch sauce and rum & raisin ice cream V £8.5

Chef's selection of cheese, chutney, biscuits £11

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your bill