



House Focaccia, served with confit garlic butter or sun blushed tomato butter £4.5

Please ask a team member what flavour bread we have today

Mixed olives VG GF £4.5

STARTERS

Cured Trout, pickled cucumber, radish and dill salad GF £10.5

Jerusalem artichoke, roasted, pureed and pickled, black garlic, corn shoots V GF £9

Cauliflower Burnt Ends, dukkah crumb, dressed cauliflower leaves, black onion, chilli GF VG N £8.5

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 // **Rosemary and garlic braised lamb shoulder** // £23

Whiskey, apple and thyme Roast Pork Loin £22 // **Spiced Butternut Squash and Spinach Wellington** VGA £16.5

Served with roast potatoes, parsnip & carrot, braised red cabbage, kale, Yorkshire pudding and Red wine Gravy

Seabass, pancetta, potato and kale chowder, coriander GF £17

Marinated Chicken, indian spiced yoghurt, red lentil and spinach dahl, cashews, coriander, crispy onions N £20.5

Eastern Gold Battered Haddock, triple cooked chips, pea salad, tartare sauce £17.5

Roast celeriac, butterbean cassoulet, grilled spring onion VG £16

SIDES £4.5

Roast hispi cabbage, sriracha mayonnaise and crispy onion / Roast carrots & parsnips

Skinny fries / New potatoes / Cauliflower cheese £5 / Peppercorn sauce GF £2.5

DESSERTS

Tiramisu, coffee, chocolate and mascarpone £9

Prune sticky toffee pudding, greek yoghurt, toffee apple compote £9

Vanilla creme brulee, blood orange, pistachio biscuit VG N £10

Pavlova, rhubarb gel, blueberry sorbet, citrus creme patissiere

Baileys chocolate fondant, clotted cream ice-cream, hazelnut and chocolate crumb £10

Montgomery cheddar, Baron Bigod, Binham blue, fig and honey chutney, rosemary crackers £11.5

Saffron Dairy Ice Creams (£3 per scoop) GF VGA

Vanilla, Strawberry, Chocolate, Rum and Raisin, Espresso, Blackberry