

Autumn 2020

Marinated olives	£4.00
Artisan bread, tomato and herb butter	£4.00

## Starters

Cockle, Blythburgh bacon and sweetcorn chowder, Suffolk rusks	£8.00
Smoked mackerel, Low Farm egg, potato and spinach salad	£8.50
Lowestoft smoked haddock sausage roll, curried mayonnaise, carrot and coriander salad	£8.00
Adnams Copper House gin cured salmon, soused cucumber, horseradish cream, oatcakes	£8.50
Blythburgh pork belly scrumpets, burnt Bramley sauce, autumn leaf salad	£8.00
Baked bone marrow, caramelized onions, capers, Beechwood smoked cheddar, sourdough crumb	£7.50
(PB) Wangford beetroot and kale salad, toasted walnuts, pickled walnut and black garlic dressing	£7.00
(v) Woodland mushroom bruschetta, Baron Bigod brie, Hill Farm garlic oil	£7.50

## Mains

Dry aged Anglian sirloin steak from the char-grill, truffle and Parmesan fries, bitter leaf salad, parsley, tarragon and mushroom butter	£26.00
Blythburgh pork chop from the char-grill, twice cooked chunky chips, confit tomato, kale, peppercorn sauce	£18.00
Slow cooked Anglian beef and Adnams Blackshore suet crusted pie, mashed potato, braised greens, East End pie shop liquor	£16.50
Confit Gressingham duck leg, sauteed potatoes, Waldorf salad, fermented Victoria plum sauce	£17.50
Ghost Ship battered fish and chips, crushed peas, chip shop curry sauce, pickled egg, wally, tartare	£16.50
Herb roasted free range chicken breast, wild mushroom, leek and squash fricassee, crispy onions	£17.00
North Sea cod fillet, butter bean, tomato and porcini casserole, cavalo nero, lemon oil	£18.00
Loch Duart salmon and prawn burger, toasted bap, miso mayonnaise, gem lettuce, spring onion and pickled ginger slaw, sesame and seaweed fries	£17.00
West coast mussel linguini, chilli, garlic, parsley, white wine	£15.50
Slow braised calamari, chorizo and red peppers, saffron rice, roasted fennel, aioli	£18.00
(PB) Chickpea, spinach and coconut curry, pilau rice, fried tofu, coriander, ginger, green chilli	£15.50
(PB) Soft herb polenta, roasted pumpkin, kale and onion casserole, sage and onion crumb	£15.00

## Sides

Twice cooked chunky chips	£4.00
Truffle and Parmesan fries	£4.00
Crushed peas	£4.00
Bitter leaf salad	£4.00
Braised greens in garlic butter	£4.00

## Desserts

(PB) Dark chocolate and hazelnut pot de crème, griottine cherries, coffee granita	£7.50
Warm fig, orange and almond tart, stem ginger ice cream	£7.00
(PB) Spiced poached pear, date and raisin compote, berry sorbet	£7.00
Mr. Barrett's honey mousse, roasted Victoria plum puree, honey flapjack	£7.50
Blackberry panna cotta, bramley apple puree, toasted oat crumble	£7.00
British artisan cheeses, crackers, tracklements	£9.00

## Children's menu

2 courses £10, 3 courses £12.50

### Mini Starters

Pair of cocktail sausage rolls

Simple Caesar salad, gem lettuce, croutons, Norfolk Dapple cheese (v)

Cucumber, carrot and cherry tomatoes, herb yoghurt dip

### Mini Mains

Fish and chips, garden peas, tartare sauce

Grilled free range chicken, new potatoes, tenderstem broccoli, garlic butter

Penne pasta with: Cheddar cheese sauce (v) or Half the garden tomato sauce (PB)

### Mini Desserts

Suffolk strawberry and vanilla sundae

White chocolate cookie, chocolate ice cream

Grape, melon and berry salad, berry sorbet (PB)

Should you require assistance with dietary requirements or allergy information,  
please speak to a member of our team. We're happy to help.