

Allergens Menu

If you have a food allergy or intolerance, please inform a member of the team before placing your order.

Please be aware that all our dishes are prepared in a mixed kitchen where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens.

C-CELERY G-GLUTEN CR-CRUSTACEAN E-EGGS F-FISH L-LUPIN M-MILK MO-MOLLUSCS

MU-MUSTARD N-NUTS P-PEANUTS SE-SESAME S-SOYA SU-SULPHITES

Marinated olives

SU

Artisan bread, tomato and herb butter

M/G/SE

Starters

Cockle, Blythburgh bacon and sweetcorn chowder, Suffolk rusks

MO/F/E/M/G/SU

Lowestoft smoked haddock sausage roll, curried mayonnaise, carrot and coriander salad

F/E/M/G/MU

Adnams Copper House Gin cured salmon, soused cucumber, horseradish cream, oatcakes

F/M/G/MU

Confit Gressingham duck, celery, grape and walnut salad, fermented plum puree

E/M/C/MU

Adnams Southwold Bitter braised pig's cheeks on toasted brioche

E/M/G/C

Seared King scallops, braised green lentils, crisp pancetta

MO/M/C/SU

(PB) Wangford beetroot and kale salad, toasted walnuts, pickled walnut and black garlic dressing

N/G/MU

(PB) Squash and roasted pepper soup, toasted seeds, pumpkin oil, rye bread

G/SE

(v) Woodland mushroom bruschetta, Baron Bigod brie, Hill Garm garlic oil

M/G

Mains

Dry aged Anglian sirloin steak from the char-grill, truffle oil and Parmesan fries, bitter leaf salad, parsley, tarragon and mushroom butter

M/MU

Blythburgh pork chop from the char-grill, twice cooked chunky chips, confit tomato, kale, peppercorn sauce

M

Slow cooked Anglian beef and Blackshore suet crusted pie, mashed potato, braised greens, East End pie shop liquor

E/M/G/C/MU

Ghostship battered fish and chips, crushed peas, chip shop curry sauce, pickled egg, wally, tartare

F/E/G/MU/SU

Pheasant and Blythburgh ham pasty, roasted carrot and parsnips, greens, game gravy

E/M/GL/C

Herb roasted free range chicken breast, wild mushroom, leek and squash fricassee, crispy onions

E/M/G/MU

Venison burger, horseradish mayo, pickled red cabbage, Monterey Jack, brioche bun, fries

E/M/G/MU

North Sea cod fillet, butter beans, tomato and porcini casserole, cavalo nero, lemon oil

F/C/SU

Sea bass, prawn and mussel stew, saffron and fennel potato cake, aioli

CR/MO/F/E/M/C

Baked salmon en croute, creamed leeks, spinach	F/E/M/G
Slow braised hare ragu, pappardelle, Parmesan	E/M/G/C
(PB) Chickpea, spinach and coconut curry, pilau rice, fried tofu, coriander, ginger, green chilli	S
(v) Homity pie (smoked Beechwood, onion and potato), roast carrots and parsnips, greens	E/M/G

Sides

- Twice cooked chunky chips
- Truffle and Parmesan fries
- Crushed Peas
- Bitter leaf salad
- Braised greens in garlic butter

Desserts

Warm prune and almond tart, stem ginger ice cream	N/E/M/G
Trio of chocolate: ruby chocolate bavarois, pistachio dark chocolate brownie, white chocolate vanilla ice cream	N/E/M/G
Broadside and banana toffee pudding, caramelised banana, toffee sauce, clotted cream	E/M/G
(PB) Cinnamon and vanilla oat milk rice pudding, apple puree, spiced poached pear	G
Mr. Barrett's honey mousse, roasted Victoria plum puree, honey flapjack	E/M/G
Adnams quince gin and apple trifle, burnt apple puree and apple tulle	E/M/G
British artisan cheeses, crackers, tracklements	E/M/G

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.