

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
Lowestoft smoked haddock sausage roll, curried mayonnaise, carrot and coriander salad	£8.00
Copper House Gin cured salmon, soused cucumber, horseradish cream, oatcakes	£8.50
Confit Gressingham duck, celery, grape and walnut salad, fermented plum puree	£8.00
Adnams Southwold Bitter braised pig's cheeks on toasted brioche	£8.00
Seared King scallops, braised green lentils, crisp pancetta	£11.50
(PB) Wangford beetroot and kale salad, toasted walnuts, pickled walnut, black garlic dressing	£7.00
(PB) Squash and roasted pepper soup, toasted seeds, pumpkin oil, rye bread	£6.50
(v) Woodland mushroom bruschetta, Baron Bigod brie, Hill Farm garlic oil	£7.50

## Mains

Dry aged Anglian sirloin steak from the char-grill, truffle oil 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 Blackshore suet crusted pie, mashed potato, braised greens, East End pie shop liquor	£16.50
Ghostship battered fish and chips, crushed peas, chip shop curry sauce, pickled egg, wally, tartare	£16.50
Pheasant and Blythburgh ham pasty, roasted carrot and parsnips, greens, game gravy	£16.00
Herb roasted free range chicken breast, wild mushroom, leek and squash fricassee, onions	£17.00
Venison burger, horseradish mayo, pickled red cabbage, Monterey Jack, brioche bun, fries	£16.00
North Sea cod fillet, butter beans, tomato and porcini casserole, cavalo nero, lemon oil	£18.00
Sea bass, prawn and mussel stew, saffron and fennel potato cake, aioli	£17.50
Baked salmon en croute, creamed leeks, spinach	£18.00
Slow braised hare ragu, pappardelle, Parmesan	£15.50
(PB) Chickpea, spinach and coconut curry, pilau rice, fried tofu, coriander, ginger, green chilli	£15.50
(v) Homity pie (smoked Beechwood, onion and potato), roast carrots and parsnips, greens	£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

## Sandwiches – served Mondays to Saturdays from 12pm to 3pm only

FLT – Breaded fish goujons, gem lettuce, tomato, tartare sauce, in a soft white bap	£12.00
BLT – Dry cured streaky bacon, gem lettuce, tomato, tomato mayo, in a soft white bap	£10.00
(v) HLT – Halloumi, gem lettuce, tomato, tomato mayo, in a soft white bap	£9.00

## Desserts

Warm prune and almond tart, stem ginger ice cream	£7.00
Trio of chocolate: ruby chocolate bavaois, pistachio dark chocolate brownie, white chocolate vanilla ice cream	£7.50
Broadside and banana toffee pudding, caramelised banana, toffee sauce, clotted cream	£7.50
(PB) Cinnamon and vanilla oat milk rice pudding, apple puree, spiced poached pear	£7.00
Mango curd meringue pie, lemon and lime sorbet	£7.00
Adnams quince gin and apple trifle, burnt apple puree and apple tulle	£7.00
British artisan cheeses, crackers, tracklements	£10.50

\*(PB) = Plant Based / Vegan    \*\*(v) = Vegetarian

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