



£18.00

£16.50

£17.50

£17.00

Festive menu 2020

Seasonal drinks

and onion fries

game gravy

mash, king oyster mushroom, Adnams Old Ale gravy

Adnams Mulled Wine

Adnams Bucks Fizz

Nibbles

Marinated olives	£4.00
Artisan bread, sun-blushed tomato butter	£4.00
Starters	
(pb)Parsnip and sage soup, roasted chestnuts, pickled apple	£6.50
Roasted prawn bisque, brandy cream, croutons	£8.50
Turkey and bacon sausage roll, sprout and clementine slaw, cranberry relish	£8.00
Blythburgh ham, leek and mustard gratin, Beechwood cheddar scone	£8.00
Adnams Copper House Gin cured salmon, soused cucumber, rye bread	£8.50
Sweet-cured herring, potato and dill pickle salad	£7.50
(pb)Apple balsamic glazed beetroot, crispy kale, roasted walnuts, burnt apple puree	£7.00
(v) Roasted squash, radicchio and Norfolk Mardler salad, toasted pumpkin seeds	£7.50
(v) Creamy garlic mushrooms on toast, Baron Bigod Brie, truffle oil	£7.50
Mains	
Dry-aged Anglian sirlion steak from the chargrill, truffle and parmesan fries, bitter leaf salad, Diane sauce	£26.00
Buttermilk turkey burger, chestnut stuffing, cranberry sauce, gem lettuce, brioche bun, sage	£16.00

Adnams Old Ale braised Anglian beef feather blade, roasted onion, glazed carrot, horseradish

Free-ranged chicken, bacon and barley suet crust pie, mashed potato, brussel sprouts, chicken

Pot-roasted partridge, bread sauce, brussel sprouts, chestnuts, roast parsnip, pig in blanket,

Slow-braised Darsham venison pasty, three root mash, braised red cabbage, game gravy





Honey-glazed Blythburgh bacon chop, bubble and squeak, roasted broccoli, mustard sauce Adnams Ghost Ship battered fish and chips, crushed peas, pickled egg, chip shop curry, tartare Grilled sea bass fillet, saute potatoes, woodland mushrooms, spinach, green sauce Lightly curried salmon and prawn fish pie, turmeric mash topping, caraway and cumin greens, spiced mango and tamarind chutney Braised monkfish, leeks, celery, capers, garlic and brown shrimps, celeriac mash (v) Creamed spinach, walnut and Blue Monday tart, chicory, apple and shallot salad (pb) Harissa roasted cauliflower, chickpea and preserved lemon tagine, pomegranate, mint, toasted pistachios Sides Twice cooked chunky chips Truffle and Parmesan fries Crushed peas Bitter leaf salad Braised greens in garlic butter £4.0 Desserts	.50 .50 .50
Grilled sea bass fillet, saute potatoes, woodland mushrooms, spinach, green sauce Lightly curried salmon and prawn fish pie, turmeric mash topping, caraway and cumin greens, spiced mango and tamarind chutney Braised monkfish, leeks, celery, capers, garlic and brown shrimps, celeriac mash (v) Creamed spinach, walnut and Blue Monday tart, chicory, apple and shallot salad (pb) Harissa roasted cauliflower, chickpea and preserved lemon tagine, pomegranate, mint, toasted pistachios Sides Twice cooked chunky chips Truffle and Parmesan fries Crushed peas Bitter leaf salad Braised greens in garlic butter f4.0	.50 .50 .00 .50
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Desserts)0
Adnams Broadside Christmas Pudding, Adnams Spirit of Broadside cream £7.0)0
Cranberry and orange pavlova, vanilla and cinnamon cream £7.0)0
Adnams Cream Liqueur crème brulee, hazelnut and cocoa nib cookie, cocoa sorbet £7.5	50
Dark chocolate ganache tart, pistachio crumb, salted caramel ice cream £7.5	50
(pb)Blood orange sorbet, Griottine cherries, roasted hazelnuts £6.5	50
(pb)Oat milk and cinnamon rice pudding, poached pear and prune compote £7.0)0
Artisan British cheese, crackers, tracklements £10.5	

*(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.