

NIBBLES

- (pb) Marinated olives £4.50
- (pb) House bread, smoked garlic Hill Farm oil £4.75

STARTERS

- (v) Cauliflower cream soup, Truffle Trove cheddar and buttermilk scone £8.50
- (pb) Roasted heritage carrot salad, cumin and coriander dressing, toasted hazelnuts £8.50
- (pb) Whipped tofu and miso cream, shiitake mushrooms, radish, spring onions, sesame, cucumber £8.00
- Coronation Suffolk pheasant salad, blowtorched gem lettuce £9.00
- Suffolk pigeon schnitzel, beetroot and walnut salad, fig hoisin £9.50
- Slow-cooked Anglian beef cheek, pickled shallot and Blue Monday, Filo and Twine sourdough £10.00
- Pastrami-style smoked salmon, horseradish mayonnaise, pickled white cabbage slaw, rye cracker £9.50
- Steamed Brancaster mussels, Adnams Wild Wave cider, chilli, bay, parsley, Filo and Twine sour dough £9.50

MAINS

- Red wine braised featherblade of Anglian beef, herb crusted bone marrow, cavalo nero, pumpkin puree £20.00
- Adnams Blackshore and chipotle pulled Suffolk venison, Filo and Twine brioche bun, Baron Bigod brie, pickled red cabbage, chunky chips £19.00
- Suet pastry crusted Suffolk game pot pie, brussel sprouts, turnips and onions, game gravy £18.50
- Roast belly of Blythburgh pork, roasted root vegetables, red onions, rainbow chard, roasted pear and thyme sauce £19.00
- Loch Duart salmon wellington, mushroom ketchup, tenderstem brocolli £21.00
- Ghostship battered fish and chips, Hodmedods mushy peas, chip shop curry sauce, wally, tartare sauce £18.00
- Pan-fried sea bass fillet, glazed carrots, cavalo nero, beetroot puree, salsa verde £19.00
- (pb) Chargrilled celeriac steak, braised pearl barley, woodland mushrooms, beetroot, tarragon, capers £17.00
- (pb) Roasted butternut squash and chickpea tagine, preserved lemon and herb couscous, pomegranate, pistachios, harissa poached apricots £17.50

BIT ON THE SIDE

(pb) Triple cooked chunky chips	£4.75
Truffle oil and parmesan fries	£4.75
(v) Champ potato	£4.75
(pb) Tenderstem broccoli, lemon oil, toasted seeds	£4.75
(pb) Braised red cabbage	£4.75
(v) Roasted cauliflower, blue cheese dressing, toasted walnuts	£4.75
(v) Winter leaf and apple salad, honey and mustard dressing	£4.75

PUDDING

Sticky toffee Adnams Broadside and apple pudding, toffee sauce, stem ginger ice cream	£8.25
Dark chocolate and Adnams Blackshore torte, poached cherries, cherry sorbet	£8.25
(pb) Oat milk rice pudding, dried fruit compote, winter spices	£8.25
Adnams Blackcurrant Gin and poached pear jelly, vanilla ice cream	£8.25
Brown sugar and malt panna cotta, Pedro Ximenez-soaked sultanas, roasted hazelnuts	£8.25
Suffolk Meadow ice creams and sorbets (per scoop)	£2.25
British artisan cheeses, crackers, tracklements	£12.00

*(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.