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|  | **A gold crown with blue text  Description automatically generated**  Snacks |  |  |
| (gf/pb) | Pecorino and truffle mixed nuts | 175 | £3.50 |
| (gf/pb) | Marinated olives | 144 | £4.50 |
|  | Harry’s breads, flavoured butter | 298 | £6.00 |
|  | Blythburgh pork and Parmesan cocktail sausage rolls | 225 | £4.00 |
|  | Lane farm Suffolk salami, pickles | 190 | £4.00 |
| (gf) | Marinated anchovies, capers, Aleppo pepper | 210 | £4.00 |
|  | Starters |  |  |
| (v) | Wild garlic soup, seeded sour dough & St.Jude curd bruschetta | 680 | £10.00 |
| (gfa) | Roasted pepper, pancetta & bitter leaf salad, croutons, parmesan, poached Low farm egg | 595 | £11.00 |
|  | New season Cromer crab and prawn arancini, pickled fennel, sea lettuce, bisque sauce | 700 | £13.50 |
|  | Sauteed chicken livers on toasted brioche, green peppercorn, madeira and wild garlic sauce | 750 | £11.00 |
| (pb) | Watermelon, olive & vegan Feta salad, toasted seeds, balsamic glaze | 490 | £11.00 |
| (v) | Grilled goat’s halloumi, herb falafel, preserved lemon, pomegranate, harissa yoghurt | 650 | £12.00 |
|  | Mains |  |  |
| (gf) | Roast Blythburgh pork chop, Pomme Anna, Bramley apple puree, charred Hispi cabbage, crispy nero, Wild Wave cider sauce | 905 | £23.00 |
| (gf) | Poached chicken breast, Chanterelle mushrooms, roast parsley root, wild garlic, Madeira chicken sauce | 850 | £25.00 |
|  | 32 day aged sirloin steak, chunky chips, charred gem, black garlic emulsion, crispy onions, beef butter | 985 | £29.00 |
| (gf) | Roast Skrei cod Fillet, sauteed potatoes, Wangford greens, seaweed & Aleppo pepper butter | 875 | £24.00 |
| (gf) | Pan fried hake fillet, chorizo, onions, roast pepper, chickpeas, potato, capers, wild garlic aioli | 810 | £23.50 |
| (v,gf) | Parmigiana Di Melanzane : Roast aubergine, tomato chilli sauce, smoked English Mozzarella, Parmesan, Fen Farm cultured cream, rocket salad | 810 | £20.00 |
| (pb, gf) | Miso glazed roast cauliflower, sesame seeds, pickled ginger, roast peanuts, Katsu sauce, Kombu rice | 780 | £20.00 |
| (pb) | Beetroot braised pearl barley ’Risotto’, purple sprouting broccoli, mushrooms, wild garlic | 723 | £19.50 |
| (gf) | Adnams Ease Up IPA battered fish and chips, mushy peas, wally, curry sauce, tartare sauce  *50p from every fish and chips purchased is donated to support the charitable works of the Adnams Community Trust* | 995 | £20.50 |
|  | Sides |  |  |
| (pb,gf) | Chunky chips | 412 | £4.95 |
| (gf) | Truffle oil and Parmesan fries | 516 | £4.95 |
| (v,gf) | Sautéed Maris Peer potatoes | 210 | £4.95 |
| (v,gf) | Wangford greens, garlic butter | 380 | £4.95 |
| (pb,gf) | Braised red cabbage | 205 | £4.95 |
| (pb/gf) | Wangford sprouting broccoli, toasted seeds, lemon oil | 250 | £4.95 |
|  | Pudding |  |  |
| (gf) | Mr Barret’s honey & rhubarb panacotta, rhubarb & hibiscus compote, pomegranate sorbet, toasted almonds | 715 | £9.50 |
| (v) | 70% dark chocolate ganache, blood orange & pistachio tart, pistachio ice cream | 710 | £10.00 |
| (v,gf) | Mr Barrett’s honey & miso crème brulee | 700 | £9.50 |
| (v) | Tiramisu profiteroles, coffee & chocolate caramel, coffee ice cream | 684 | £9.50 |
| (gf) | Citrus meringue, lemon curd, posset truffle, lemon curd ice cream, blood orange | 710 | £9.50 |
| (pb,gf) | Suffolk Meadow ice creams & sorbets (per scoop) | 70/40 | £2.50 |
|  | Selection of British artisan cheeses, crackers, tracklements | 652 | £14.00 |
|  | Petit Fours for tea/coffee |  |  |
|  | Chocolate truffles: White chocolate and Adnams Copper House Gin  Dark chocolate and Adnams Spirit of Broadside | £3.50 per pair | |