

Snacks

(gf,pb) Marinated olives	144	£4.50
(gf) Marinated anchovies, capers, Aleppo pepper	210	£4.50
(v) House breads, flavoured butter	350	£6.00
(gf) Lane Farm Suffolk charcuteries, pickles	450	£6.00
(gf) Truffle & pecorino mixed nuts	150	£5.00
(gf) Shell on crevette prawns, spicy mayonnaise, lime	120	£9.00

Starters

Cromer crab & cuttlefish arancini, chorizo jam, sauce nero	700	£13.50
(gf) Lane Farm Mortadella ham, marinated artichoke, boiled egg, bitter leaf salad	580	£11.50
(gf,v) English goat halloumi, caponata, pine nuts, pesto	650	£11.50
(pb,gf) Smashed cucumber, cashews, chilli, soy & sesame dressing, spring onion, pickled ginger, coriander	380	£9.50
(pb,gf) Heritage tomato & samphire salad, sunblush tomato & caper dressing	480	£10.50
(v,gf) Torn burrata, fennel, carrot & courgette salad, harissa oil dressing	720	£12.50

Mains

(gf) 32 day dry aged Anglian beef sirloin steak, chunky chips, steak butter	995	£31.00
Chicken breast stuffed with Baron Bigod & Lane Farm Coppa, pea & basil puree, broad & fine beans	905	£26.50
(gf) Roast Blythburgh pork chop, Lyonnaise potatoes, salsa verde	910	£26.50
(gf) Adnams Ease up beer battered fish & chips, mushy peas, tartar sauce, wally, curry sauce <i>(50p from every fish and chips purchased is donated to support the charitable works of the Adnams community Trust)</i>	1010	£22.00
Pan fried Loch Duart salmon fillet, sauteed potatoes, roast pepper romesco sauce, saffron aioli	810	£26.00
Seafood linguine, tomato, garlic, white wine, dill	860	£22.00
(gf) Roast coley fillet, 'Samphire Steve's' sea vegetables, shellfish bisque	750	£25.00
(pb, gf) Chickpea, spinach & coconut curry, steamed rice, cucumber sambal salad	890	£21.00
(pb,gf) Preserved lemon & herb polenta, aubergine, tahini & black garlic, confit tomato, courgette, plant based feta, salsa verde	850	£21.00

Our menus are carefully sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available

For allergy information, please speak to a member of our team.

Adults need around 2000 Kcals a day

A discretionary 10% service charge will be added to your food and drink bill, all of which goes to our wonderful front and back of house teams. For more information on the Adnams Community Trust please go to

www.adnams.co.uk/pages/adnams-community-trust

Sides

(pb,gf) Chunky chips	412	£6.00
(gf) Truffle oil & Old Winchester cheddar fries	516	£6.50
(v) Bitter leaf salad, Mr Barrett's honey mustard dressing	190	£4.50
(gf,v) Seaweed seasoned new potatoes	260	£5.00
(gf,pb) Tenderstem broccoli, lemon oil	130	£5.00
(gf,v) Steamed Wangford greens, Mr. Barretts honey & mustard dressing	140	£4.50
(v) Charred hispi cabbage, black garlic emulsion, crispy onions	180	£5.00

Pudding

(v,gf) Suffolk strawberries, Fen Farm Dairy cultured cream, caramelised almonds, pink pepper, mint	820	£10.00
(pb,gf) Whipped 54% dark chocolate cream, cherry compote, chocolate crumb	850	£10.00
(v) Classic summer pudding, berry compote, Fen Farm dairy cream	810	£10.00
(gf) English cherry and pistachio ice cream sundae	850	£10.00
(gf) Mr Barrett's 2024 vintage honey crème brûlée, lavender & honey madeleines	790	£10.00
(pb,gf) Suffolk Meadow ice creams & sorbets (per scoop)	70/40	£3.00
Selection of British artisan cheeses, crackers, tracklements	890	£17.00

Petit Fours for tea/coffee

(gf) Your choice of coffee or Novus tea and a pair of boozy chocolate truffles	£7.00
Chocolate dipped Suffolk strawberries	£4.00

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