



START

CHEF'S SOUP OF THE DAY, HOUSE-MADE FOCACCIA, WILD GARLIC BUTTER £8.5 V, VGO, GFO

CHICKEN AND DUCK LIVER PARFAIT, BLACKBERRY, MADEIRA, TOASTED SOURDOUGH £10 GFO

STAITHE SMOKEHOUSE SMOKED SCALLOPS, BROWN BUTTER CAULIFLOWER PURÉE,
SMOKED BACON £14 GF

WHITE ASPARAGUS. HAZELNUT YUZU CREAM. CRISPY SHALLOTS. PURPLE POTATO £10 V, GFO, N

MAIN

ROAST SIRLOIN OF BEEF, HORSERADISH £23 GFO

ROAST NORFOLK BLACK FACE LAMB LEG, MINT SAUCE £21 GFO

ROAST CHICKEN SUPREME £19 GFO

NUT ROAST £19 V, N

35-DAY HIMALAYAN SALT DRY-AGED FILLET BEEF, 'PONT NEUF'
PARISIAN CHIPS, PEPPERCORN SAUCE, CONFIT RED ONION,
ITALIAN ROCKET SALAD £38 GF

DOUBLE BONE-MARROW BEEF BURGER, CRISPY SMOKED
BACON, MONTEREY JACK CHEESE, BURGER SAUCE, BEER

FINISH

STICKY TOFFEE PUDDING, SALTED CARAMEL, VANILLA ICE CREAM £9 V

RICH CHOCOLATE FONDANT, LEMON MERINGUE ICE CREAM,
WHITE CHOCOLATE GANACHE £10 V

BANANA MOUSSE, PEANUT CRUMBLE, CAPPUCINO NAMELAKA £8 V, VGO, N, GF

SUFFOLK CHEESEBOARD, WATER CRACKERS, HOUSE CHUTNEY, VINE GRAPES
3 CHEESES £12 / 5 CHEESES £15 V, GFO

ADD

SMOKED POACHER

CHEDDAR CAULIFLOWER
CHEESE, SMOKED BACON,
BRIOCHE CRUMB £6 VO

PURPLE SPROUTING
BROCCOLI, SMOKED
GARLIC, ALMOND CRUMBLE

AS OUR NUT ROAST IS PREPARED TO ORDER, IT MAY TAKE A LITTLE LONGER. ALL OUR ROASTS ARE
SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES & RED WINE JUS

N - CONTAINS NUTS

V - VEGETARIAN

VG - VEGAN

VGO - VEGAN OPTION

VO - VEGETARIAN OPTION

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION