



Negroni - 8.5 | La Rosette - 8.5 | Old Fashioned - 8.5

<i>Nibbles</i>	Marinated olives, hummus, smoked almonds, Black dog Sourdough	£4 each/ £10.5 all
<i>Suffolk Game Bird</i>	Terrine of local game birds, Armagnac prunes with sourdough toast	£9
<i>Wild Mushroom Arancini</i>	Wild mushroom risotto cakes, broccolini & pickled mushrooms	£8.5
<i>Smoked Haddock Fish Cake</i>	Smoke haddock fish cake, sea greens & curried mayonnaise	£9
<i>King Scallops & Prawn</i>	King scallop, tiger prawn with herb gratin, white wine nagé, sea greens & caviar	£13.5
<i>Winter Squash Velouté</i>	Winter squash velouté, sea greens, devilled crayfish on toast (vegan with mushrooms)	£8.5
<i>Parsnip & Walnut Gnocchi</i>	Baked parsnip gnocchi, kale, leeks, parsnip & walnuts (vegan)	£17
<i>Daube of Suffolk Beef</i>	Olive oil chips, broccolini, carrot, crispy onions & smoked chili sauce	£20
<i>Suffolk Pork Belly</i>	Pommes purée, pak choi, burnt apple sauce, popcorn crackling	£18.5
<i>Fillet of Cod</i>	Roast potatoes, burnt onion, romanesco, leek & roasted hazelnuts	£21.5
<i>Suffolk Chicken Breast</i>	Dauphinois potato, broccolini & chestnut mushrooms (vegan with organic tofu)	£18.5
<i>Flat Iron of Beef</i>	Olive oil chips, fine beans, roasted shallot & red wine jus	£25
<i>Sides</i>	Olive oil chips Broccolini & smoked almonds Seasonal vegetables	£4
<i>Children's Under 12</i>	Suffolk chicken or daily catch with chips & seasonal vegetables and ice-cream Children portions available of the Mains £11 (£3 supplement for steak)	£11
<i>Traditional Mont Blanc</i>	Chestnut frosting over white chocolate cheesecake with chocolate ice cream	£7
<i>Sticky Ginger Pudding</i>	Sticky ginger pudding, toffee sauce & whipped cream	£7
<i>Berry Daiquiri Sorbet</i>	Coconut, berry & rum sorbet & meringue with toasted coconut	£7
<i>Cheese Board</i>	Baron Bigod, Binham blue, Suffolk Gold, Grapes, fruit chutney, sourdough & crackers	£14.5
<i>Dessert Wine</i>	Botrytis Semillion, Australia, 10.5% Dried apricots and marmalade with vanilla oak	£7.50 £21
<i>Port</i>	Taylor's LBV Port 2015, Portugal, 20% Dark cherry, black fruit & herbal aromas	£4 (50ml)
<i>Sherry</i>	Manzanilla Solear, Spain, 15% Aromatic, mellow, bone dry & a balanced finish	£4 (50ml)

All of our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available. Please ask for details.

Wine vintages may vary & 125ml glasses available from £4.5. Game may include shot. Fish may contain bones.