



Bar Menu

Negroni - 8.5 | Prosecco - 6 | Old Fashioned - 8.5

Smoked Almonds - 4 | Marinated Greek Olives - 4 | Filo & Twine Sourdough -4

Small Plates

<i>Winter Squash Hummus</i>	Roasted squash, tahini, pomegranate, black sesame flat bread	£8
<i>Roasted Carrot & Feta</i>	Roasted carrot with whipped feta, hazelnut dukka	£8
<i>Salmon Fish Cake</i>	Roasted salmon fish cake with green apple & chorizo preserve	£9
<i>Suffolk Game Terrine</i>	Terrine of Suffolk game, Armagnac prunes, brioche	£9
<i>King Scallops</i>	King scallop & herb gratin, white wine nagé & sea greens	£13
<i>Cod as Scampi</i>	Panko crumbed cod bits, parsnip, caper & walnuts	£10
<i>Wild Mushroom Arancini</i>	Wild mushroom risotto cakes, sweet soya & black sesame	£8

Large Plates

<i>Charcuterie Board</i>	Selection of local & continental salumi, olives, pickles & bread	£15
<i>Local Cheese Board</i>	Baron Bigod, Binham blue, Suffolk Gold, Grapes, fruit chutney, oat cakes	£14.5
<i>Baked Cheese Fondue</i>	Filo & Twine Sourdough, grapes, apples, Riesling & vanilla nectar	£14
<i>Suffolk Chicken Burger</i>	Crispy chicken, brioche bun, chili mayonnaise, olive oil chips	£14
<i>Sides</i>	Olive oil chips Seasonal vegetables Paprika potatoes	£4
<i>Rhubarb Cheesecake</i>	Custard cheesecake, poached rhubarb with rhubarb sorbet	£7
<i>Baked Chocolate Fondue</i>	Home made doughnuts, banana, green apple with hot chocolate sauce	£14

Port - 4 | Coffee Liqueur - 5.5 | Dessert Wine - 7.5

We suggest ordering two to three dishes each to share

Plates will arrive gradually when ready.

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 £4.2. Game may include shot. Fish may contain bones.