

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

Nibbles	Marinated olives, squash hummus, smoked almonds, Filo & Twine Sourdough	£4 each/ £10.5 all
Sea Trout fish Cake	Fish cake with sea greens & chili mayonnaise	£9.5
Asparagus & Goat Cheese	Whipped goat cheese, asparagus, British rhubarb & pink peppercorn pickle	£8.5
Ham Hock Terrine	Suffolk ham hock terrine with broccolini & crisp hens eggs	£9
King Prawn & Haddock	King prawn & haddock crumble, white wine nagé, sea greens & caviar	£13.5
Butternut Squash Soup	Butternut Squash with devilled cheese on toast	£8.5
Chestnut Mushroom Linguine	Linguine pasta, chestnut mushrooms, spinach, vegan cream sauce	£17
Daube of Suffolk Beef	Olive oil chips, rocket, crispy onions & smoked chili sauce	£20
Suffolk Pork Belly	Pommes purée, pak choi, burnt apple sauce, popcorn crackling	£18.5
Fillet of Sea Bass	Crushed new potatoes, sea greens with pickled wild mushrooms	£21.5
Suffolk Chicken Breast	Dauphinois potato, asparagus, beetroot (available vegan with organic tofu)	£18.5
Flat Iron of Beef	Olive oil chips, fine beans, blue cheese & wild garlic butter	£25
Sides	Olive oil chips   Broccolini & smoked almonds   Seasonal vegetables	£4
Chilolren's Unoler 12	Suffolk chicken or daily catch with chips & seasonal vegetables and ice-cream Children portions available of the Mains £11 (£3 supplement for steak)	£11
Lemon Curd Tart	Lemon curd, olive oil sponge, clotted cream & berry sorbet	£7
Apple & Rhubarb Crumble	Spiced apple & rhubarb, oat crumble with vanilla ice cream	£7
Orange Polenta Cake	Orange polenta cake, pomegranate, rose syrup, yogurt & pistachios	£7
Cheese Board	Baron Bigod, Binham blue, Suffolk Gold, Grapes, fruit chutney, sourdough & crackers	£14.5

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