



<i>Nibbles</i>	Marinated olives, hummus, smoked almonds, Black Dog Sourdough	£4 each/ £10.5 all
<i>Smoked Haddock Fish Cake</i>	Smoked haddock fish cake, sea greens & curried mayonnaise	£8.5
<i>Winter Squash Hummus</i>	Persian spice squash, tahine, pomegranate, coriander, seeded flat bread	£8
<i>Ham Hock Scrumpet</i>	Crispy Suffolk ham hock with broccolini, apricot & English mustard sauce	£9
<i>King Scallop & Prawn</i>	King scallops & tiger prawn crumble, white wine nagé, sea greens & caviar	£13.5
<i>Celeriac Velouté</i>	Roasted celeriac velouté with vintage cheddar on toast (vegan with sautéed mushrooms)	£8.5
<i>Parsnip & Walnut Gnocchi</i>	Roasted parsnip, gnocchi, kale, leeks	£17
<i>Daube of Beef</i>	Olive oil chips, broccolini, carrot, crispy onions & smoked chili sauce	£20
<i>Pork Belly</i>	Pommes purée, pak choy, burnt sauce, popcorn crackling	£18.5
<i>Roast Cod Fillet</i>	Crushed new potatoes, sea greens & potted crayfish butter	£20.5
<i>Suffolk Chicken Breast</i>	Dauphinois potato, broccolini, chestnut mushroom sauce (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	£11
<i>Sticky Ginger Pudding</i>	Sticky ginger pudding, toffee sauce & whipped cream	£7
<i>Rhubarb Cheese Cake</i>	Vanilla cheese cake, poached rhubarb, oat crumb with rhubarb sorbet	£7
<i>Truffles & Bubbles</i>	Home made dark chocolate truffles & a glass of prosecco	£10
<i>Cheese Board</i>	Baron Bigod, Binham blue, Suffolk Gold, Grapes, fruit chutney & sourdough	£14
<i>Dessert Wine</i>	Botrytis Semillion Deen de Bortoli, Riverina, Australia, 10.5% Characters of dried apricots and marmalade supported by a touch of vanilla oak	£7.5 gl £21 btt
<i>Port</i>	Taylor's Late bottled Port 2015, Portugal, 20% Powerful dark cherry, black fruit and herbal aromas	£3.5 (50ml)
<i>Sherry</i>	Manzanilla Solear, Barbadillo, Spain, 15% Aromatic and mellow. Bone dry on the palate but with a smooth, balanced finish	£3.5 (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 £4.2. Game may include shot. Fish may contain bones.