



Fresh, Seasonal & Local
The Best of East Anglia

Starters

BUTTERNUT SQUASH SOUP TOPPED WITH SAUTÉED WILD MUSHROOM (VE)	9
CHEESE SOUFFLÉ WITH HEART BABY GEM LETTUCE (ALSO AVAILABLE AS A MAIN) (MU,M,G,V)	9/16
GIROLLE MUSHROOM RISOTTO WITH GRATED PARMESAN CHEESE (ALSO AVAILABLE AS A MAIN) (SO,LU,SU,M,V)	9/16
ROASTED DELICA PUMPKIN & BEETROOT WITH CARROT, ROCKET SALAD & TOPPED WITH BURRATA (M,V)	9
HOT SMOKED SALMON TERRINE WITH HAND PICKED WHITE CRAB MEAT, LEMON AIOLI, RADISH & PICKLED MUSHROOM (F,CR,E)	10
BEEF CARPACCIO WITH ROCKET SALAD & SHAVED PARMESAN (M)	10
TOMATO & BASIL BRUSCHETTA ON TOASTED SOURDOUGH BREAD (G,V,VE)	9
HOMEMADE FOCACCIA BREAD WITH EXTRA VIRGIN ORGANIC OLIVE OIL, FROM FINCA LA MADRINA, HUELVA, SPAIN	6

Sides

SEASONAL VEGETABLES	6
ZUCCHINI FRITTI	6
CHUNKY CHIPS	6
FRENCH FRIES	6
GREEN SALAD	6
GARLIC BREAD	6

Mains

CHICKEN PAILLARD WITH SAUTÉED CHERRY VINE TOMATOES, WILTED SPINACH, CHILLI & FRENCH FRIES (G)	20
PAN-SEARED FILLET OF SEA BREAM WITH CRUSHED NEW POTATO, CARAMELISED CAULIFLOWER PURÉE, BUTTERED SPINACH, CONFIT CHERRY TOMATO, SEAFOOD BISQUE & SAMPHIRE (CR,F,M)	19
SMOKED HADDOCK CHOWDER WITH LEEK, POTATO, CHOPPED PARSLEY AND SERVED WITH SOURDOUGH BREAD (F,M,G,SU)	19
OVEN ROASTED LOIN OF LAMB WITH DAUPHINOISE POTATO, CAULIFLOWER PUREE, GLAZED BABY CARROT, CAVOLO NERO & LAMB JUS (C,SU,M)	24
PAN SEARED GRESSINGHAM DUCK BREAST WITH ROASTED HERITAGE BEETROOT, CARROT, SPROUTING BROCCOLI, FONDANT POTATO & WINE JUS (C,SU)	25
BAKED GNOCCHI WITH WILD MUSHROOM, CREME FRAICHE, SAGE & GRATED PARMESAN CHEESE (G,M,V,E)	16
ROOT VEGETABLE WELLINGTON WITH PUMPKIN PUREE, SAUTÉED WILD MUSHROOM & NEW POTATOES (C,VE,V)	17

Old Favourites

STEAK FRITES WITH ROASTED VINE TOMATOES & GREEN PEPPERCORN SAUCE (M,SU,C,G)	25
HOUSE-MADE 8OZ BEEF BURGER WITH ONION MARMALADE, BRIOCHE BUN, TOMATO & LETTUCE SERVED WITH FRENCH FRIES (G,E,M,SU)	16
SAMPHIRE GIN BATTERED HADDOCK SERVED WITH MUSHY PEAS, TARTARE SAUCE & CHUNKY CHIPS (F,M,G,SO,SU)	19
SAUSAGE & MASH WITH ONION GRAVY (G,C,M,SU)	15
MOVING MOUNTAINS VEGAN BURGER WITH SHREDDED LETTUCE, TOMATO & VEGAN GARLIC MAYO, SERVED WITH FRENCH FRIES (V,VE,G)	15

PLEASE INFORM US OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS YOU OR YOUR GUESTS MAY HAVE.

FOR YOUR INFORMATION AND REASSURANCE,

ALL DISHES SHOW WHICH POTENTIAL ALLERGENS THEY MAY CONTAIN:

E=EGG; MO=MOLLUSCS; CR=CRUSTACEAN; C=CELERY; M=MILK; F=FISH; TN=TREE NUTS; SO=SOYA; SE=SESAME; SU=SULPHITES; PE=PEANUTS; MU=MUSTARD;
G=GLUTEN; V=DISHES SUITABLE FOR VEGETARIANS; LU=LUPIN; VE=DISHES SUITABLE FOR VEGAN



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Desserts

CLASSIC CREME BRULEE WITH SHORT BREAD (M,G,E)	9
BURNT BASQUE CHEESECAKE WITH CHERRY COMPOTE & STRAWBERRY ICE CREAM (E,M,SU,SO)	10
APPLE & BERRY CRUMBLE WITH CUSTARD OR VANILLA ICE CREAM (G,M,SO,E)	10
HOT CHOCOLATE FONDANT WITH CARAMEL SAUCE & TOFFEE ICE CREAM (M,G,E,SU)	10
BRITISH CHEESE BOARD WITH GRAPES, CELERY, CHUTNEY & CRACKERS (M,G,SO,SU,C)	12
SELECTION OF ICE CREAM & SORBET (SO,M,E,LU,SU)	7
VEGAN CHOCOLATE FUDGE CAKE WITH CHOCOLATE SAUCE (V,VE,G,SO)	9
APPLE & BERRY VEGAN CRUMBLE WITH VEGAN ICE CREAM (SO,VE,V,G)	10
FRESHLY BREWED NEWBY TEA OR GROUND COFFEE & PETIT FOURS	4

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