



Fresh, Seasonal & Local
The Best of East Anglia

Starters

GAZPACHO SOUP (v,ve,c)	9
CHILLED BEETROOT SOUP with chives & crème fraiche (m,v)	9
MARINATED BROWN SHRIMP with crisp white cabbage (cr)	10
MOZZARELLA SALAD with Kalamata olives, broad beans & rocket leaves (so,m,v)	9
GRILLED ASPARAGUS with poached egg & grated parmesan (e,m,v)	9
TOMATO & BASIL BRUSHETTA on toasted sourdough bread (g,ve,v)	9
BEEF CARPACCIO with rocket leaves & shaved parmesan (m)	10
HOMEMADE FOCACCIA BREAD with extra virgin, organic olive oil from Finca, La Madrina, Huelva, Spain (m,e,g,su)	6

Sides

SEASONAL VEGETABLES	6
ZUCCHINI FRITTI	6
CHUNKY CHIPS	6
FRENCH FRIES	6
GREEN SALAD	6
GARLIC BREAD	6
CHEESY CHIPS	7
SWEET POTATO FRIES	6
ONION RINGS	6
HALLOUMI FRIES	6

Mains

CHICKEN PAILLARD with sautéed cherry vine tomatoes, wilted spinach, chilli & French fries (g)	20
PAN FRIED FILLET OF SEABASS with minted crushed new potatoes, caponata & salsa verde (f,c,tn)	19
RISOTTO PRIMAVERA with asparagus, broad beans, courgette, peas, mint & shaved parmesan (so,m,v)	16
SPRING LAMB CUTLETS with dauphinoise potato, oven roasted heritage carrot, beetroot, rosemary & red currant jus (su,m)	24
LINGUINE PUTANESCA with tomato sauce, olives, capers, parsley, garlic, chilli & anchovies (f,g)	17
VIGNAROLA ALLA ROMANA classic sautéed spring vegetables (so,v,ve)	16
STEAK FRITES with roasted vine tomatoes & green peppercorn sauce (su,c,g)	25

Old Favourites

HOUSE-MADE BEEF BURGER on a brioche bun, with onion marmalade, tomato & lettuce served with French fries (g,e,m,su) (Add cheese for £1) (Add bacon for £1)	16
MOVING MOUNTAIN VEGAN BURGER with shredded lettuce, tomato, vegan garlic mayo served with French fries (v,ve,g) (Add vegan cheese £1) (Add vegan bacon £1)	15
SAPHIRE GIN BATTERED HADDOCK with chunky chips, mushy peas & tartare sauce (f,m,g,so,su)	19

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

VANILLA PANNA COTTA with poached summer fruits, champagne syrup & raspberry sorbet (m,so,su,v)	9
APPLE & RHUBARB CRUMBLE served with custard or vanilla ice cream (g,so,e,m)	10
CHOCOLATE DELICE with a caramelised hazelnut soil & pistachio ice cream (tn,m,e,g)	10
CARAMELISED LEMON TART served with strawberry ice cream (g,so,e,m)	9
WHITE CHOCOLATE PARFAIT served with lemon shortbread & passionfruit syrup (e,g,m)	12
VEGAN CHOCOLATE FUDGE with vegan chocolate sauce (v,ve)	10
BRITISH CHEESE BOARD with grapes, celery, chutney & crackers (m,g,so,su,c)	12
FRESHLY BREWED TEA OR GROUND COFFEE & PETIT FOURS	4

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