

Wednesday 31st May 2017

The menu is designed to share. We recommend two to three small plates per person or one large and one small. Our servers are happy to make recommendations or talk through the dishes.

From the Bar:

Tomato Juice/White Rum/Celery/Sourdough Croutons £4.95
Apple Juice/Jack Daniels/Grand Marnier/Orange Bitters/Lemonade £6.50
Pineapple/Mango/Avocado/Butternut/Basil Smoothie £3.50

Nibbles:

1. Sourdough Bread/Whipped Marmite Butter £3.50 V
2. Pork Scratchings/Apple Ketchup £3.50
3. Nocellara Olives £4 V
4. Pickled Guinillas Chillies £4 V

From the Butchery:

Free Range rare breed cuts of meat, chosen by our butcher.

1. Southdown Lamb Steak/Butterbean Hummus/Confit Smoked Garlic/Pea Shoots £11.50
2. Longhorn Bavette Steak/Slow Roast Tomato/Roquette £12
3. 'Gloucester Old Spot' Pork Chop/Apricot & Fennel Marmalade £10
4. 'Fruitpig' Black Pudding Hash/Sticky Shallots/Butter Fried Duck Egg £11
5. Jimmy's Classic Essex Sausages/Mashed Potato/Adnams Gravy £10
6. Rare Breed Beef Burger/Suffolk Cheese Rarebit/Sesame Bun £9
7. Middle White Pulled Pork 'Sloppy Joe'/Crackling/Red Pepper Jam £7.50
8. Crispy Magalica Pork/Raw Vegetable Salad/Chili/Toasted Peanut £10

From the Sea:

The best seafood from the market, responsibly caught from sustainable sources.

1. Home Smoked Salmon/Ceaser Salad Open Sandwich/Anchovies £11
2. Cromer Crab Salad/Pink Grapefruit/Fennel £11
3. Herb and Lemon Breaded Seaford Bay Dover Sole/Tomato Chutney £10

From the Garden:

Fresh, local and home grown fruit and vegetables, picked by our gardener.

1. Suffolk Cheese Rarebit on Toast/Wilted Spinach/Poached Egg/Crispy Leeks £8 V
2. Chargrilled Home-grown Asparagus/Garden Herb Hollandaise £4 V
3. Heritage Tomatoes/Smoked Maldon Salt/Chive Flowers/Basil £4.50 V
4. Baked Courgettes/Norfolk Goats Cheese/Wild Herb £6 V
5. Hassleback Potatoes/Parsnip Puree/Crispy Bacon £3.50
6. Garden Leaves/Herbs/Flowers/Black Sesame Dressing £3.50 V
7. Beetroot/Smoked Red Pepper Pesto/Pinenuts £3.50 V
8. Shoestring Fries OR Hand Cut Chips £3.50 V

Desserts:

1. Summer Pudding/Clotted Cream/Shortbread £6.50 V
2. Baked Lemon Cheesecake/Strawberries/Limoncello Syrup £6.50 V
3. Banana Bread Eggy Bread/Banana Bread Granola/Yoghurt £6.50 V
4. Iced Peanut Butter Parfait/Salted Caramel Popcorn/Caramel Sauce £6.50 V
5. Chocolate Tart/Raw Honey/Honeycomb Ice Cream £6.50
6. Shipcord Cheddar/Chutney/Grapes/Onion Seed Cracker £5 V
7. Smoked Norfolk Dapple/Eccles Cake £4

Please ask for a copy of our gluten free menu. (v) = Vegetarian. Not all ingredients are listed on this menu. If you have any allergies PLEASE TELL US and if you require a full list of ingredients, please ask a member of staff. Whilst every effort is made to remove them, some dishes may contain traces of bone or shot. There is a service charge of 10% for tables of 8 or over.