

STARTERS

Seasonal soup £9

Pressed heritage beetroot terrine, whipped plant based 'feta', seeded sourdough cracker (pb) £10

Tuna carpaccio, avocado, chilli and lime (gf) £12

Binham blue cheese and pear tart, parmesan sable, celeriac £14

Pan fried pigeon breast, quince, Jerusalem artichoke (gf) £15

Smoked mussel vol-au-vent, confit leek, curried mussel velouté £15

Duck pastrami, citrus and bitter leaf salad, red cabbage and apple ketchup (gf) £16

MAIN COURSES

RICOTTA RAVIOLO £20

Potato, parmesan, duck egg yolk, truffle,
wild mushrooms and spinach (v)

ROAST SWEETHEART CABBAGE £20

Sweet potato, coconut and chilli puree, green papaya and
herb salad, sunflower satay sauce (pb)

PAN FRIED CHICKEN SUPREME £25

Charred sweetcorn, spring onion,
masala butter sauce (gf)

BRAISED BEEF SHORT RIB £25

Roscoff onion, turnip and thyme

PAN FRIED SMOKED HADDOCK £25

Gnocchi, sauce mouclade

ROAST VENISON LOIN £35

Beetroot, blackberry, Brussel sprouts served with a
dark chocolate jus (gf)

LOIN OF COD £35

Poached in red wine, "lyonnaise style" braised
puy lentils, cavolo nero salsa verde (gf)

SADDLE OF RABBIT £35

Stuffed with Agen prunes, pine nuts and tarragon,
carrot and star anise

FROM THE GRILL

With French Fries

SALT BAKED CELERIAC £20

Roasted brassicas (pb)

100Z DINGLEY DELL PORK CHOP £25

Burnt apple ketchup (gf)

80Z PICANHA STEAK £25

80Z MONKFISH TAIL ON THE BONE £30

Brown shrimp, caper, samphire, brown butter sauce

80Z DEDHAM VALE SIRLOIN £40

STEAK SAUCES

Bearnaise, Peppercorn, Bordelaise,
Blue cheese, Chilli garlic and anchovy butter

£4

SIDE ORDERS £6

Chunky chips (pb, gf) Pommes anna, smoked Norfolk dapple (v, gf)

Creamed potato (v, gf) Charred sweetheart cabbage (v)

Seasonal brassicas (gf) Bitter leaf, orange and fennel salad (pb, gf)

TO FINISH

Sticky toffee, rum and ginger cake, pineapple, spiced rum caramel, coconut sorbet (pb) £10

Brioche bread and butter pudding, banana, miso caramel, milk sorbet, lime (v) £10

Dark chocolate and hazelnut marquise, coffee gelee, dark chocolate sorbet (gf,v) £12

Apple and blackberry mille feuille, white chocolate cremeaux, almond, green apple sorbet £12

Selection of local farmhouse and continental cheeses

Selection of local artisan ice creams and sorbets

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team

v - VEGETARIAN • pb - PLANT BASED • gf - GLUTEN FREE

A 12.5% service charge, payable at your discretion, will be added

Share Your Experience

