

*The
Suffolk*

A SENSE OF PLACE

Aldeburgh is located close to some of Suffolk's finest producers and in the restaurant we do our best to celebrate these brilliant ingredients. The menu will always be seasonal and changes regularly throughout the year.

Our Head Chef Tom Payne creates daily specials inspired by the best produce he can source. He is often found in the early morning chatting to Dean Fryer at his fish shed on the beach checking his daily catch.

We are very fortunate to work with a number of fantastic fish suppliers who help bring us the finest local catch and other extraordinary delicacies from around the British Coast.

Wightman are based in Lowestoft and have three wonderful boats (Boy Alexander, Georgie Girl and Emma Claire) that go out daily skippered by local legend Steve.

You can't talk of legends and not mention Mike Warner who runs the brilliant A Passion for Seafood, a fishmonger on Grange Farm near Woodbridge. He champions the best of British species and thrives on finding us the freshest fish.

Our Producers

OYSTERS & SEAFOOD

Wightman of Lowestoft *23 miles*
Pinney's of Orford *11 miles*
A Passion for Seafood *18 miles*

MEAT & DAIRY

Sutton Hoo Chicken *15 miles*
Gressingham Duck *19 miles*
Salter & King *200 yards*
Dingley Dell *10 miles*
Fenn Farm *7.5 miles*

FRUIT & VEG

Great Glemham Farms *9 miles*
Maple Farm *7 miles*

BUTLEY CREEK OYSTERS

Half Dozen £12 / Dozen £24

ESCARGOTS

Half Dozen £14 / Dozen £28

(Ricard Flambé £2)

STARTERS

French Onion Soup, Comté £12

Pigeon Breast, Chicory, Walnut Dressing £12

Hand Dived Scallops, Samphire, Bacon £14

Dressed Suffolk Crab, Pickled Cucumber, Avocado £16

Smoked Beetroot Tartare, Dill Sauce (vg) £10

Moules Marinère £12

SIDES

Potato, Sprout & Pancetta Terrine £6

Seasonal Greens £6

Farm Salad £5

Chargrilled Cabbage, Mushroom Ketchup, Parmesan £7

If you have any dietary requirements please notify a member of staff

MAINS

Monkfish Chop, Curry Sauce £30

Halibut En Croûte, Lobster Mousse, Shellfish Sauce £34

Whole Lemon Sole, Pernod Garlic Butter £28

Sirloin Steak (300g), Farm Salad, Chips £30

Great Glemham Farm Pumpkin Pithivier, Herb Sauce (vg) £20

SHARING

Salter & King Aged Beef, Served With Chips & Chargrilled Cabbage, for two

Côte De Boeuf (1kg) £100

For two people, cooked over the coals

DESSERTS

Crème Brûlée £10

Raspberry Mille-Feuille, Chantilly Cream £9

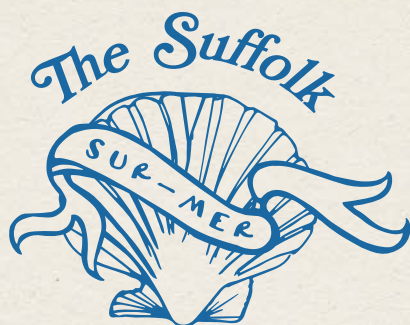
Almond Tart, Crème Fraîche £9

Poached Pears, Blackberries, Muscat Sabayon £10

East Anglian Cheeseboard £14

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Aldeburgh-on-sea.

BAR SNACKS

(Served 12-3:30pm, 5:30pm-9:30pm)

Butley Creek Oysters £2 each

Seaweed Poppadoms with Mayonnaise £4

Prawn Toast, Prawn Chilli Oil £9

Deep Fried Olives Stuffed w Fruit Pig Black Pudding £6

Smoked Mussel Tempura £8

Prawns with Aioli £9

CHAMPAGNE

	Gls	Btl
Laurent Perrier, Cuvée Brut NV Champagne, France, 12%	£14	£80
Laurent Perrier, Rose Cuvée NV Champagne, France, 12%	£18	£100
Laurent Perrier, Grand Siecle 24 NV Champagne, France, 12%		£250
Louis Roederer, Cristal 2014 Champagne, France, 12%		£450
Dom Pérignon, Lady Gaga 2010 Champagne, France, 12%		£600

ROSÉ

	Gls	Btl
Syrah Vermentino, Château de Campuget Costières de Nîmes, France, 2022, 12.5%	£7	£26
Cuvée Marie-Christine, Château de L'Aumérade Côtes de Provence, France, 2022, 12.5%	£9	£36
Clos Mirelle, Domaines Ott Côtes de Provence, France, 2022, 13.5%		£70
Chateau Romassan, Domaines Ott, Magnum (1.5L) Côtes de Provence, France, 2022, 13.5%		£140
Whispering Angel, Chateau d'Esclans, Magnum (1.5L) Côtes de Provence, France, 2021, 13.5%		£100
Whispering Angel, Chateau d'Esclans, Jeroboam (3L) Côtes de Provence, France, 2021, 13.5%		£200

WHITE	Gls	Btl
L'Eclat', Côtes de Gascogne, Domaine de Joÿ Sud Ouest, France, 2022, 11.5%	£7	£26
Voltes White, Monemvasia Winery Tsimbidi Wine of Greece, Greece, 2022, 12.5%	£8	£34
Rioja Blanco, Bodega Medievo, Monte Acuro, Spain, 2022, 12.5%	£10	£40
Picpoul de Pinet, 'Les Clavelines Lies Fines', Tournée du Sud Languedoc-Roussillon, France, 2022, 13%	£11	£44
Château Lestrille Capmartin Blanc Bordeaux, France, 2020, 13.5%	£12	£48
Vinho Verde, Eira Dos Mouros Douro, Portugal, 2022, 12.5%		£50
Sauvignon Blanc 'Raptor' Marlborough, Lake Chalice Marlborough, New Zealand, 2022, 13%		£56
Macon- Villages, Domaine Sève, Maconnais Burgundy, 2020, 13%		£58
Chardonnay, Dombeya Stellenbosch, South Africa, 2020, 12.5%		£60
Chablis, Domaine Grand Roche Burgundy, France, 2021, 12.5%	£16.50	£66
Pouilly-Fuissé, Domaine J. A. Ferret Burgundy, France, 2020, 13.5%		£80
Sancerre 'Les Terres Blanches', J. de Viellons Loire, France, 2020, 13%		£92
Chassagne-Montrachet, Vieilles Vignes, Domaine Bordeaux Burgundy, France, 2021, 13%		£110
Chardonnay, Newton Napa Valley, USA, 2018, 13.5%		£120

RED	Gls	Btl
Fontanário de Pegões' Red, Palmela, Santo Isidro de Pegões Palmela, Portugal, 2021, 13.5%	£7	£26
Corbiers, Les Fondementaux, Castelmaure Languedoc-Roussillon, France, 2021, 12%	£8	£32
Bobal, El Renegado Valencia, Spain, 2021, 13%	£10	£40
Pinot Noir, Domaine Pillot Burgundy, France, 2021, 12.5%	£11	£44
Cabernet Sauvignon, Zapam Zucum Argentina, 2019, 13.5%	£11	£44
Malbec 'Eggo Tinto de Tiza', Tupungato Mendoza, Argentina, 2018, 14.5%		£56
Château Boutisse, Saint-Émilion Grand Cru Bordeaux, France, 2018, 15%		£70
Valpolicella Classico Superiore Ripasso, Villa Scriani Veneto, Italy, 2020, 14%		£70
Châteauneuf-du-Pape 'Cuvée du Baron', Château Fortia Rhône, France, 2019, 16%		£78
Château Cantemerle, Haut-Médoc, Grand Cru Bordeaux, France, 2008, 13%		£80
Rubicon, Meerlust Estate Stellenbosch, South Africa, 2018, 14%		£80
Rubicon, Meerlust Estate, Magnum (1.5L) Stellenbosch, South Africa, 2018, 14%		£160

RED

Gls

Btl

Pernand-Vergelesses, Clos de la Croix de Pierre Rouge, Louis Jadot
Burgundy, France, 2019, 14%

£85

Volnay, Les Pictures, Premier Cru
Burgundy, France, 2017, 13.5%

£90

Gevrey-Chambertin, Domaine Drouhin-Laroze
Burgundy, France, 2018, 13%

£100

Côte-Rôtie, Michel & Stephane Ogier
Rhône, France, 2005, 13%

£100

Barolo, Pio Cesare
Piedmont, Italy, 2018, 14.5%

£120

Château La Fleur Morange, St Emilion
Bordeaux, France, 2006, 13.5%

£160

Château Palmer, Alter Ego, Margaux
Bordeaux, France, 2009, 13%

£180

Castillo Ygay Gran Reserva Especial, Marques de Murrieta
Rioja, Spain, 2011, 14%

£380

Bolgheri Superiore, Ornellaia
Tuscany, Italy, 2019, 14.5%

£480

DESSERT WINE

	Gls	Btl
Muscat de Beaumes de Venise, Domaine de Coyeux (37.5cl) Beaumes-de-Venise, France, 2012, 15.5%	£10	£40
Sauternes, Château de Suduiraut (37.5cl) Sauternes, Bordeaux, 2016, 13.5%	£11	£55
Vin de Constance, Klein Constantia (50cl) Western Cape, South Africa, 2018, 14%	£20	£100

COCKTAILS

Bay Old Fashioned £12

Bay Leaf Infused Bulleit Bourbon, Black Walnut Bitters

Sea Buckthorn Margarita £12

Tequila, Sea Buckthorn, Cointreau, Lime Juice

Sloe Collins £12

Sloe Gin, Cassis, Soda, Lemon Juice

Blackberry & Sage Sour £12

Talisker 10, Sage Syrup, Blackberry, Lemon, Egg White

Sur-Mertini £14

Gin, Oyster Liquor, Martini Bianco, Lemon Bitters

Daiquiri Picante £12

Ancho Reyes, Lime Juice, Sugar Syrup

Quince Bellini £14

Champagne, Quince Liquor

MOCKTAILS

£6

Shirley Temple

Ginger Ale, Grenadine, Lime Juice

Kombucha Spritz

LA Brewery English Rose Kombucha, Rosemary Syrup, Lemon Juice

Seedlip Garden 108

Alcohol Free Gin, Tonic Water, Cucumber

BOTTLED BEERS

£6

Peroni 4.7%
San Miguel 5%
Guinness 4.2%

NON-ALCOHOLIC BEERS

Heineken 0.0% £6
Ghost Ship 0.5% £6

SOFT DRINKS

£6

L.A Brewery Kombucha
Strawberry & Rhubarb/ Ginger/ Rose/ English Blush

£2.50

Apple Juice
Cranberry Juice
Orange Juice
Pineapple Juice
Coca Cola
Diet Coke
Ginger Beer
Ginger Ale
Lemonade
Soda Water
Slimline Tonic
Tonic Water

Salut!

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