

ESCARGOTS

Half Dozen £14 / Dozen £28
(Ricard Flambé £2)

STARTERS

Soup de poisson, Rouille, Gruyère £14
Game Terrine, Grape Mustard £12
Hand Dived Scallops, Celeriac, Bacon £16
Dressed Crab, Pickled Cucumber, Avocado £18
Vegetable Tempura (v) £12

SIDES

Potato Dauphinoise £8
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, Turned New Potatoes, Lemon & Parsley Butter £32
Halibut En Croûte, Lobster Mousse, Beurre Blanc £34
Sirloin Steak (300g), Salad, Chips, Béarnaise £38
Twice Baked Suffolk Gold Soufflé, Caramelised Onion (v) £22
Moules Marinère, Chips £24

SHARING

Whole Brill (800-1kg) £MP
Served With Chips, Salad, Tartar
For two people, cooked over coals

Côte De Boeuf (1kg) £100
Served With Chips, Chargrilled Cabbage, Béarnaise
For two people, cooked over coals

DESSERTS

Crème Brûlée £10
Chocolate Mousse £9
Treacle Tart, Crème Fraîche £9
Poached Pears, Blackberries, Muscat Sabayon £10
East Anglian Cheeseboard £14

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