

STARTERS

Butley Creek Oysters

*Single £2.50 / Half Dozen £15 / Dozen £30*

Escargots, Garlic Butter

*Half Dozen £14 / Dozen £28*

*(Ricard Flambé £2)*

Roast Squash, Feta, Pomegranate, Pistachio (v) £12

White Bean Soup With Mussels £10

Hand Dived Scallops, Miso Butter £16

Dressed Crab, Pickled Cucumber, Avocado £18

SIDES

Suffolk New Potatoes £6

Seasonal Greens £6

Farm Salad £5

Chargrilled Cabbage, Caramelised Shallot, Parmesan £7

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

MAINS

Wild Suffolk Bass, Courgettes, Tomatoes, Capers £32

Halibut, Beurre Blanc £38

Sirloin Steak (300g), Salad, Chips, Béarnaise £38

Twice Baked Suffolk Gold Soufflé, Caramelised Onion (v) £22

SHARING

Côte De Boeuf (1kg) £100

*Served With Chips, Chargrilled Cabbage, Béarnaise*

*For two people, cooked over coals*

DESSERTS

Crème Brûlée £10

Chocolate Tart, Crème Fraîche £10

Apple Crumble, Custard £12

East Anglian Cheeseboard £14

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