

IN THE SHELL

Maldon Oysters
Half Dozen £18 / Dozen £36

Hand Dived Scallop, Cauliflower Purée, Crispy Chilli
Each £6

Escargots, Garlic Butter
Half Dozen £14 / Dozen £28
(Ricard Flambé £4)

STARTERS

Butternut Squash & Brown Crab Soup, Focaccia £10

Grilled Aldeburgh Herring on Toast, Nduja Butter £10

Beetroot Risotto, Jerusalem Artichokes, Pine Nuts (v) £11

Smoked Mackerel Rillettes, Apple Jelly, Lavash £12

Dressed Crab, Pickled Cucumber, Avocado Purée £22

Venison Tartare, Pickled Blackberry £14

SIDES

Pommes Frites £6

Truffled Pommes Anna £8

Leafy Garden Salad £5

Butter Roasted Savoy Cabbage, Ajo Blanco £8

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

MAINS

Poached Chalk Stream Trout, Jerusalem Artichoke, Lemon Cockle Sauce £26

Fish of the Day, Warm Tartare Sauce, Samphire £MP

Confit Gressingham Duck Leg, Braised Lentil Ragu, Roasted Shallot £26

Beef Shin & Binham Blue Pie, Cavolo Nero, Clotted Cream Mash £28

Leek & Wild Mushroom Tart, Cheddar Royale (v) £20

SHARING

Salter & King Cote De Boeuf (1kg) £90
Served With Pommes Frites, Garden Salad, Bearnaise

Whole Brill £MP
Served With Chips, Garden Salad, Tartar Sauce

DESSERTS

Banoffee Choux Bun (v) £10

Sticky Toffee Pudding, Rum Ice Cream £10

Forced Norfolk Rhubarb, Financier, Burnt Butter Ice Cream (v) £10

Pump Street Dark Chocolate Tart, Yogurt Ice Cream (v) £12

Baron Bigod, Eccles Cake, Suffolk Honey £10

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