

IN THE SHELL

Maldon Oysters
Half Dozen £18 / Dozen £36

Hand Dived Scallop, Fennel, Pink Grapefruit
Each £6

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

STARTERS

Gazpacho (vg) £11

Grilled Mackerel, Provençal & Sauce Vierge £14

Smoked Aubergine, Tomato Fondue, Cashew Cream (vg) £11

Citrus Cured Chalk Stream Trout, Burnt Lemon, Chervil £12

Dressed Crab, Pickled Cucumber, Avocado Purée £22

Marinated Beetroots, Burrata, Endive, Cashew Dukkah (v) £12

SIDES

Pommes Frites (vg) £6

Buttered New Potatoes (v) £7

Leafy Garden Salad (vg) £5

Tomato Salad, Shallots, Sherry Vinegar (vg) £6

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

MAINS

Roasted Cod, Braised Chickpeas & Squid, Nduja, Chorizo Mayo £30

Fish of the Day, Smoked Butter Beurre Blanc, Samphire £MP

Suffolk Chicken Breast, Truffle and Tarragon, Peas a la Française £28

Dingley Dell Smoked Pork Ribeye, Parsley Emulsion, Fennel & Onion Slaw £28

Pommes Dauphine Provençal, Pistou (v) £20

SHARING

Salter & King Cote De Boeuf £90

Served With Pommes Frites, Leafy Green Salad, Béarnaise

Whole Brill £MP

Served With Pommes Frites, Leafy Green Salad, Tartare Sauce

DESSERTS

Tiramisu Profiteroles, Espresso Chocolate Sauce (v) £11

Pump Street Chocolate Mousse, Arbequina Olive Oil, Hazelnut (v) £11

Great Glemham Clafoutis, Fig Leaf Ice Cream (v) £12

Coconut Panna Cotta, Passionfruit Curd, Coconut Meringue £10

Earl Grey Malt Loaf with Baron Bigod & Figs (v) £10

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