## STARTERS

Crayfish and crab tian, avocado, rye toast 12
Duck pistachio terrine, dates and prune jam, toasted sourdough 11.5
Red curry soup, peppers, chickpeas, sourdough (ve) 8.5
Beef shin, dripping toast, grape mustard 11.5
Seared scallops, Jerusalem artichokes pure, baby leeks 13.5 Burrata, heirloom tomatoes, basil oil, cracker bread (vg) 12

## SHARERS

Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough 19.5
British cured meat board, bresaola, Copa, Suffolk salami, mixed pickles, cracker bread 18

FROM THE GRILL

Dry Aged rack of Lamb, watercress 32
35-day Dry Aged Rib Eye steak 10oz, watercress 34

Pavé Rump Steak 10oz, watercress 24
35-day Dry Aged Sirlion 10oz, watercress 28

## SAUCES

Peppercorn Sauce 4 Truffle butter 4 Red Wine Sauce 4

MAINS<br>Beef Wellington, celeriac pure, wild mushrooms, broccoli, jus 39<br>Rib \& flank burger, Applewood cheese, burnt shallots, bone marrow crumble, relish, skin on fries 18.5<br>Cider-battered fish \& chips, mushy peas, tartare sauce 21<br>Gnocchi, pesto, cherry tomatoes, parmesan (ve) 18.5<br>Heritage beetroot, Granny smith \& Driftwood goats cheese salad (vg) 19<br>Pan fried cod, braised fennel, chive velouté, samphire, mussels 26<br>\section*{SIDES}<br>Harissa broccoli, preserved lemon (ve) 7<br>Macaroni and cheese 6.5<br>Thick cut chips 6<br>Heritage tomatoes, feta, red onion, basil oil (ve) 6.5<br>Truffle Skin on fries, parmesan 6.5



