

STARTERS

Soup of the Day with Warm Bread GFO (*for allergens, please ask on the day*) 7.50

Pan Seared King Scallops, Pulled Braised Shin of Beef, Carrot Purée,
finished with Crispy Kale (*c,cr,m,su*) 13.00

Albarino "Pazo das Bruxas", Torres RÍAS BAIXAS, SPAIN

Green Tea Cured Salmon, Salmon Mousse on Prosecco Jelly with Lemon Purée, Picked
Cucumber, Soy, Sesame Tuille (*g,e,f,m,se,so,su*) 13.00

Marsanne/Roussanne, Esprit des Crès Ricards SOUTHERN FRANCE

Carpaccio of Beef and Venison Fillets with Breaded Binham Blue Cheese Bon Bons,
Slow Roasted Tomatoes, Parmesan Shavings, White Truffle Oil (*g,e,m,su*) 12.00

"Terra Boa" Old Wines, Bacalhoa, BEIRAS, PORTUGAL

Pan Fried Local Wood Pigeon Breast, Pickled Beetroot, Roasted Walnuts,
Fennel, Chicory, Blackberry Gel (*tn,su*) 9.00

Cariñena/Garnacha/Syrah "Purgatori" Familia Torres COSTERS DEL SEGRE, SPAIN

Trio of Aubergine Charred Cauliflower, Shallots, Mango Salsa VE (*su*) 11.00

Muscadet-Sèvre et Maine Sur Lie, Château du Cléray LOIRE, FRANCE

MAIN DISHES

Locally Caught Grilled Skate Wing with Tiger Prawns,
Parmentier Potatoes, Sautéed Chorizo (*cr,f,m*) 24.50

Gavi di Gavi "Nuovo Quadro", La Battistina PIEMONTE, ITALY

Black Bream on Shellfish Risotto

topped with Tempura Brancaster Mussels, Basil Dressing (*c,cr,f,m,mo,su*) 25.00

Picpoul de Pinet "Le Beau Flamant" COTEAUX DU LANGUEDOC, FRANCE

Confit of Gressingham Duck Leg, Potato Terrine, Carrot & Orange Purée,
Duck Leg Croquette, Honey Roasted Carrots, Roasted Plum, Shallot, Port Jus (*c,g,e,m,su*) 24.00

Valpolicella Classico "Lucchine", Tedeschi VENETO, ITALY

Breast of Suffolk Chicken wrapped with Treacle Cured Bacon, Fondant Potato, Butternut Squash
Purée, Cavolo Nero, Baby Leeks finished with Ham Hock Bon Bon, Madeira Jus (*c,g,e,m,su*) 23.00

Bacchus, Flint Vineyard NORFOLK, ENGLAND

Norfolk Pork Belly with Pan Fried Pork Fillet, Parsnip Mash, Roasted Apple,
Honey Roast Carrot, Brandy Jus (*c,m,su*) 24.50

Grenache Bush Vine, Samuel's Collection, Yalumba BAROSSA, AUSTRALIA

Aberdeen Angus 8oz Rib Eye Steak, Garlic Slow Roasted Flat Mushrooms, Shallots,
Balsamic Roasted Plum Tomato, Hand Cut Chips 29.00

"Clos Ancestral", Familla Torres PENEDES, SPAIN

Oyster Mushroom, Butternut Squash, Baby Spinach Risotto,
Gruyère Cheese Beignet (*c,g,e,m,su*) 20.00

Primitivo Salento, Borgo dei Trulli PUGLIA, ITALY

SIDE DISHES

Sautéed Potatoes (<i>m</i>) 5.00	Seasonal Greens (<i>m</i>) 6.00
Chips 5.00	Tenderstem Broccoli with Lemon Zest (<i>m</i>) 5.50
Hand Cut Chips 5.00	Fine Green Beans (<i>m</i>) 5.00
Onion Rings (<i>g</i>) 4.50	Peppercorn Sauce (<i>m,mu,su</i>) 4.00
Baked Cauliflower Cheese (<i>m</i>) 5.50	Bearnaise Sauce (<i>m,su</i>) 4.00

DESSERTS

Chocolate and Rum Torte with Blood Orange Ice Cream, Chocolate Meringue (*g,e,m,so,su*) 8.00
Mourvèdre "Late Harvest", Cline Cellars CALIFORNIA, USA

Biscoff Cheesecake, Biscuit Crumb and White Chocolate Curls (*g,m,so*) 7.50
Crémant Brut "Carte Azure", Salasar LIMOUX, FRANCE

Muscovado Panna Cotta with Toffee Apple and Green Apple Sorbet (*m*) 7.50
The Hakushu Distiller's Reserve Single Malt Whisky JAPAN

Raspberry Delice with Vanilla Mascarpone, Blackberry Macaron
and Red Berry Dressing (*g,e,m,tu*) 8.00
Charmat Rosé, Flint Vineyards NORFOLK, ENGLAND

Banana Sponge with Sticky Toffee Sauce (*g,m*) 7.50
Sauvignon Blanc "Sweetheart", Oliver Zeter PFALZ GERMANY

A Selection of Norfolk & Suffolk Cheese, Crackers and Chutney (*g,e,m,se,su*) 12.00
Grahams 10 year old Tawny Port DOURO, PORTUGAL

A Scoop of Our Own Ice Cream or Sorbet (*for allergens, please ask on the day*) 2.50

SOMETHING STRONGER

Irish Coffee - 7.30
Affogato - 5.00
Espresso Martini - 10.00

Limoncello - 3.50
Remy Martin XO - 14.00
Oban - 9.00

Taittinger Brut Réserve CHAMPAGNE, FRANCE - 80.00
'Skylark' Brut, Chet Valley Vineyard NORFOLK, ENGLAND - 50.00

VE - suitable for vegans | **GFO** - gluten free option

Please inform your server of any food allergies or dietary restrictions. For your information and reassurance, all dishes show which potential allergens they may contain: c=Celery, g=Gluten, cr=Crustacean, e=Egg, f=Fish, lu=Lupin, m=Milk, mo=Mollusc, mu=Mustard, tn=Tree Nut, pe=Peanuts, se=Sesame, so=Soya, su=Sulphites. Our Kitchen is not a nut-free or gluten-free zone.

A discretionary service charge of **10%** will be added to your bill. All of this is distributed to our team.