

LIGHT BITES

Taramasalata. Squid Ink Crackers GF 5

Bread & Olives, (suitable for two) VG GF* 6.75

Whitebait, Curried Mayonnaise DF 6.5

Minestrone Soup, cheese toasty bite V GF* 8

Ham Hock, Smoked Chicken & Leek Pâté, celeriac remoulade DF GF* 9.5

Fresh Curd Cheese new season broad bean, pea, mint bruschetta V GF* 11

Saffron Pickled Mackerel, white beetroot, poached quince **DF GF** 10

Buddha Bowl, Israeli falafel, smoked aubergine, dressed grains, pickled vegetables VG GF 11/16

Add: Chicken DF GF 7 | Smoked Salmon DF GF 7 | Halloumi GF 4

MAINS

Grilled Sea Bream, ratatouille, fregula pasta DF 22.5

Old Spot Pork Shoulder & Apple Pie, grilled spring cabbage, crackling, gravy 18

Adnams Beer Battered Fish & Chips, mushy peas, tartare 18

East Anglian, Rare Breed Beef, Smash Burger, cheese, tomato, gem, pickles, fries GF* 16.5

Suffolk Chicken Caesar Salad, cos lettice, parmesan, croutons, anchovies & dressing 16

Summer Garden Risotto, peas, broad beans, rocket, truffle parmesan **V GF** 18

Baked Aubergine & Courgette, black olive oil, vegan mac n cheese VG 17.5

Fish of the day, ask one of the Team for today's fish *Market Price*

STEAK GRILL

Our steaks are 45 Day Dry Aged from Rare Breed Cattle 100z Ribeye 32 | 100 z Bavette 21.5

All steaks are served with garlic and thyme tomato, hand cut chips **DF GF**

SIDES (3 For £11)

Garden Salad VG GF 4 | Roasted Carrots DF* GF 4 | Hand cut chips DF GF 5 | New Potatoes DF* GF 5

Fries DF GF 5 | Roast Sweetcorn kernels DF^* GF 4 | Mash Potato GF 5 | Peppercorn Sauce GF 4

EXTRAS

Noccelara Olives VG GF 3.75 | Bread & Oil / Balsamic VG GF* 1pp