



Aperitif

Aperol Spritz 8.50	Negroni 9.50	Kir Royale 9.00
French 75 9.50	Gin Spritz 9.50	Tom Collins 7.50



Bar Snacks

Warm soft scotch egg with sauerkraut 4.50	Venison sausage roll with Cumberland sauce 4.50
Caramelised onion & cheddar rarebit scone 4	Crispy whitebait with koji mayo 4.50
Nocellara Olives (ve) 3.50	Cider vinegar pickled onions 3



Starters

Norfolk crab tart, sorrel, radishes & samphire 10

Cured chalk stream trout, Jersey royal salad, white asparagus, blood orange & nasturtiums 9

Broccoli soup, brown butter, pine nuts & blue cheese croquettes (v) 8

Whole roasted quail, lemon thyme, morels, mushroom butter & fermented grain salad (to share) 14



Mains

Poached salmon, asparagus, spinach, Jersey royals, smoked butter & sorrel sauce 21

Battered plaice, mushy garden peas, koji tartar sauce, triple cooked chips 16

Pipers farm Suffolk lamb rump, celeriac & neck fillet lasagne, roasted Suffolk carrots, rye cooked in ale, onion broth & mint 29

Norfolk black leg chicken breast, tenderstem broccoli, cauliflower cheese & Fairfield potato puree 22


Roasted broccoli, almond, spaetzle, comte & watercress (v) 18

On the bone sirloin steak, seasonal mushrooms, cep & Madeira puree, bordelaise sauce & triple cooked chips 26



Sides (all 3.90)

Triple Cooked Chips	Minted Jersey royal potatoes	Roasted purple sprouting broccoli
Grilled asparagus with olive oil & confit lemon	Blanched asparagus in black pepper butter	



Please inform us of any dietary requirements and allergies.
Please ask the server if you require vegan and vegetarian options.

