WHILE YOU DECIDE £10

Cucumber & Elderflower Collins

Cucumber infused Sapling Gin, Elderflower, Lemon Juice, Soda

Tommy's Margarita

El Jimador Reposado, Agave Syrup, Lime Juice

Spicy Paloma

El Jimador Reposado, Grapefruit & Chilli Sherbet, Lime Juice, Fever Tree Ginger Beer



House Focaccia, confit garlic butter \pounds_7 Suffolk sausage roll, cheese custard \pounds_5 Mixed olives VG GF $\pounds_{4.5}$

Locally cured meats, toasted focaccia, hummus, olives, sun blush tomatoes, rocket £22 Baked Camembert to share, house chutney and toasted focaccia £16.5

STARTERS

Pea salad, sorbet, puree, powder, charred hispi, garlic and lemon dressing VGA GF £8.5 Smoked carrot, carrot crisp, harissa, red pepper gel, carrot schug, thyme marrowbone jus GF VA £8 Smoked mackerel pate, crispy bread, pickled turnip, dill, burnt lemon puree £10 Parmesan and Mustard Fish Cake, lobster bisque, tabasco GF £9.5 Curried scotch Egg, puffed sultanas, indian greek yogurt, cashew crumble, curry oil N £9.5

MAINS

80z Hereford 28 day aged Rib Eye steak,

chimichurri butter, red wine mushroom, spiced tomato ketchup, triple cooked chips £31

Smoked chalk stream trout, chicory, potato and samphire salad, honey mustard dressing £22

Lamb rump, pearl barley risotto, braised baby onions, samphire, carrot puree £24

Roast broccoli, tomato and olive tapenade, pickled red onion, herb crumb VGA £16

Roast chicken breast, celeriac rosti, summer greens, chilli butternut squash, roast mixed seeds V £20.5

Nethergate beer Battered Haddock, triple cooked chips, pea salad, tartare sauce £18.5

Suffolk pork burger, brioche bun, pickled cabbage, beer braised apple, fries £18.5

SIDES £4.5

Roast hispi cabbage, sriracha mayonnaise, crispy onion / Roast carrots, harissa and almonds N Parmesan and truffle chips / Mashed potato GF / Skinny fries GFA / Peppercorn sauce £2.5

