

Fresh baked bread & double churned butter £1pp

STARTERS

- Celeriac, hazelnut & truffle oil soup (vn/g.f) 6
Baked brie in filo, mango chutney (vn) 8
Quinoa & spinach salad, feta, squash, beetroot, pomegranate (vn) 9
Crispy duck salad, lime, soy & chilli dressing (d.f) 12
Home cured salmon, dill crème fraîche 13
Salt & pepper squid, chilli, aioli (d.f) 13
Steak tartare, Arlington hen's egg (d.f) 15
Three grilled scallops, black pudding, seaweed butter 15

MAINS

- Baked aubergine, tomato concasse, mozzarella, basil pesto (vn/g.f) 15
Vegetable curry, coconut rice (ve/g.f) 16
Wild mushroom risotto, truffle oil, parmesan (vn) 16
Haddock & chips, mushy peas, tartare sauce 17
Crumbed pork ribeye, coleslaw 19
Vegetable Wellington with goats' cheese, parsnip puree (vn) 19
Seafood linguine, cherry tomatoes, olive oil, hint of chilli 25
Norfolk lamb pie, mash, gravy 21
Seared seabass, braised saffron fennel, salsa verde (g.f) 24
Dedham 10oz ribeye & chips (d.f) 26 *add* peppercorn (g.f) or béarnaise sauce (g.f) 2.5

SIDES

- | | |
|-------------|----------------------------|
| all 4.5 | all 6 |
| Chips | Courgette & parmesan fries |
| Green salad | Spinach |
| Butter mash | Cauliflower cheese |

(Vn) - suitable for vegetarians, (Ve) - suitable for vegans, (D.f) - dairy free, (G.f) - gluten free

*Whilst every effort is made to reduce cross contamination, we unfortunately can never guarantee allergen-free dishes.
Please inform your server of any allergies or dietary requirements. Prices inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
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