



SMALL

- Pumpkin Hummus**, chilli oil, toasted seeds, cumin flatbread **VG £6** | **Mixed Olives** **VG GF £4.5**
Black Treacle & Oat Bread, smoked sea salt butter **£4.5** | **Popcorn Chicken**, coronation mayo **£6.5**
Salt & Pepper Cauliflower, hot honey dip **VG DF GF £7** | **Crispy Whitebait**, lemon, tartare sauce **DF £6.5**
Today's Soup, black treacle & oat bread **£8**
Suffolk Ham Hock Terrine, piccalilli **£9.5**
Sussex Smokie, oak-smoked haddock, leek, Norfolk Dapple rarebit **GF £11**
Beetroot Tartare, kohlrabi, linseed cracker **VG GF £9**
Halloumi & Marrow Skewers, hot honey glaze, cucumber yoghurt, cumin flatbread **V £9.5**

FROM THE BBQ

- 8 oz Hereford Ribeye** **£31** | **8 oz Hereford Rump** **£28**
choice of: **Garlic & Parsley Butter** | **Peppercorn Sauce** | **Binham Blue Cheese**
with beef dripping chips (+**£1.5** for **truffled mayo** & **parmesan**) endive & pickled shallots

VENISON BOARD

LARGE

- North Sea Cod Fillet**, clam & sweetcorn chowder, crispy leek **GF £18**
Eastern Gold Battered Haddock, beef dripping chips, mushy peas, tartare sauce **£18**
Hereford Beef Cheek, bone marrow & potato fritter, carrot puree, pearl onion **GF £26**
Breaded Oyster Mushrooms, tenderstem broccoli, black garlic, red cabbage kimchi **VG GF £17**
Pan Fried Potato Gnocchi, butternut squash, goats cheese, sage, pumpkin seed gremolata **V GF £18**
Pan Fried Bream Fillet, cauliflower, potato cake, kale, hazelnut & preserved lemon dressing **GF DF £22**
Buttermilk Suffolk Chicken Burger, red cabbage slaw, brioche bun, maple bacon, rosemary salt fries **£18**
6 oz Hereford Beef Burger, smoked cheddar, brioche bun, truffled mayo, rosemary salt fries **£18.5**

SIDES £4.5

- Mixed Salad** | **Red Cabbage Slaw** | **Seasonal Greens**
Beef Dripping Fries or Chips (+**£1.5** for **Truffle Mayo** and **Parmesan**)

- Crispy New Potato**, chives, Crispy Onion Sriracha **DF £4.5** | **Dirty Posh Chips**, peppercorn, Truffle Oil & Parmesan **GF £6** | **Caesar Salad**, Croutons **GFA £4** | **Autumn Greens**, Toasted Pumpkin Seeds & Chives **£4.5**
Leek Heart, Chicory, Sesame Yoghurt **£6**
Swiss Chard & Vegan Feta Gratin 7 // **Truffle Hasselback Potatoes** 7 // **Orange and Coriander Glazed Carrots** 7 // **Crushed Cucumber & Sesame** 5 //

Please note a discretionary 10% service charge is applied
Please be aware our cooking oil is produced from genetically modified soya
V Vegetarian | **VG Vegan** | **GF Gluten Free** | **DF Dairy Free** | **N Contains Nuts**
Please let a team member know of any allergies or dietary requests.