



WHILE YOU WAIT

Allan Scott "Cecilia" Sparkling Brut -125ml £8.25

Sapling Gin and Tonic - Ice and Lime £7.65

Peach Spritz - Moose Peach Spirit, Prosecco & Grape and Apricot soda £10

STARTERS

Today's Soup, homemade focaccia

Shallot Tarte Tatin, Binham blue cheese, walnut, pear **N**

North Sea Cod Fishcake, braised leek, wholegrain mustard sauce

Local Rabbit & Pork Terrine, pickled carrot, quince jelly, malt loaf

Butternut Squash Arancini, pumpkin seed pesto **VG GF**

GRILL

6oz Hereford Beef Burger, smoked cheddar, brioche bun, tomato & chipotle relish, rosemary salt fries

BBQ Glazed Celeriac, smoked white bean puree, braised cavolo nero, winter salsa verde

MAINS

Eastern Gold Battered Haddock, beef dripping chips, mushy peas, tartare sauce

Baked Salmon Fillet, black lentils, kale, lemon yoghurt **GF** £2 supplement

Buttermilk Suffolk Chicken Burger, winter slaw, brioche bun, maple bacon, rosemary salt fries

Suffolk Pheasant Breast, confit leg & pearl barley broth, horseradish dumpling

Chestnut Mushroom & Spinach Tagliatelle, confit Jerusalem artichoke, pecorino **V**

Beetroot & Smoked Almond Wellington, creamed sprouts, truffle & potato terrine **VG**

Wild Suffolk Duck Breast, confit leg croquette, armagnac prune, roast beetroot **GF** £4 supplement

Sides £4.50 | Beef Dripping Fries or Chips (+£1.50 for Truffle Mayo and Parmesan)]

Champ Mash | Glazed Baby Carrots | Mixed Salad | Winter Slaw | Seasonal Greens

Please speak to a member of our team to upgrade to 3 courses.

Please note a discretionary 10% service charge is applied

£1 discretionary donation to East Anglian Air Ambulance added to all bills

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.