

To Start

BAKERS BREAD 4.5

CHARD & WALNUT PESTO

CONFIT LEEK TERRINE 10

WHIPPED GOATS CURD, ROASTED WALNUT, PICKLED GRANNY SMITH

STICKY BRAISED PIGS CHEEK 11

PARSNIP PUREE, APPLE, BLACK PUDDING

MAPLE GLAZED CARROTS 10

MISO AND THYME WHITE BEAN PUREE, CRISPY KALE, PECANS

GRAVADLAX OF CHALK STREAM TROUT 11

BUTTERMILK, SOUSED BEETROOT, CHIVE OIL

WARM GUINEA FOWL TERRINE 11

PARMA HAM, SMOKED ALMOND, CELERIAC REMOULADE

CRISPY BREADED RED MULLET 11

ROMESCO SAUCE, FRIED CAULIFLOWER

SEARED PIGEON BREAST 10

MUSHROOM DUXELLE, TURNIP, BLACKBERRY JUS

Main Course

RIBEYE OF SUFFOLK PORK 22

CHORIZO, SQUASH & SPINACH HASH, BRAISED RED ONION, SWEET POTATO PUREE

FILLET OF COD 25

CAULIFLOWER AND CELERIAC LASAGNE, SOUBISE CREAM SAUCE, BRAISED SALSIFY

IMAN BIYALDI 18

STUFFED AUBERGINE, BABA GANOUSH, GIANT COUS COUS, YOGHURT, POMEGRANATE

FLAT IRON STEAK 28

SMOKED SHALLOT CREAM SAUCE, TENDERSTEM BROCCOLI, KING OYSTER MUSHROOM, HAND CUT CHIPS
SERVED MEDIUM RARE

SLOW BRAISED CRISPY LAMB SHOULDER 26

BONE MARROW BORDELAISE SAUCE, CARROTS, CAULIFLOWER CREAM, POMME ANNA

FILLET OF RAINBOW TROUT 19

CASSOULET OF BEANS, BACON, LEEK AND CAVOLO NERO, GREEN PESTO

MAPLE AND THYME ROASTED PUMPKIN 19

QUINOA, SPINACH, SQUASH, SAGE & ORANGE PUREE

BEER BATTERED HADDOCK 22

HAND CUT SKIN ON CHIPS, CRUSHED PEAS, TARTARE

CALVES LIVER 24

MAPLE BACON, ROSCOFF ONION, FINE BEANS, FONDANT POTATO, PEPPERCORN SAUCE



Bit On The Side

SPICY OLIVES 4

CHARRED PADRON PEPPERS 7

SRIRACHA MAYO

CRISPY CHICKEN GYOZA 10

NUOC CHAM SAUCE

CHIPS OR FRIES 5

TENDERSTEM BROCCOLI 6

CHARD PESTO

FINE BEANS 6

CAPERS & PRESERVED LEMON