

## Starters

In-house Freshly Baked Bread cultured butter (V)	£ 5
Duck & Conference Pear Salad Norfolk Dapple cheese, endive, candied walnuts, & raspberry vinaigrette (GF)	£ 12
Wild Mushroom Parfait pickled enoki, house bread & mushroom butter (V)	£ 12
Game Terrine Gressingham duck, wild pheasant & partridge, Cumberland sauce (DFO, GFO)	£ 13
12-hour Cured Scottish Salmon allotment beetroots, lemon & horseradish dressing (DF, GF)	£ 13
Caramelised Celeriac & Apple Soup toasted sourdough & house-cultured butter (V)	£ 10

## Desserts

Apple & Blackberry Crumble with Hazlenuts clotted cream ice cream (V)	£ 11
Warm Rice Pudding with Baked Quince Press malt ice cream & miso caramel (V)	£ 11
Frozen Blackberry Mousse meringue shards, hazelnut crumb, blackberry & star anise sauce (GFO, V)	£ 12
Steamed Chocolate Pudding velvety chocolate sauce & roasted chestnut whipped cream (V, DFO)	£ 11
3 Scoops of Alder Carr Farm Ice Cream vanilla, chocolate, raspberry, gooseberry & elderflower, stem ginger & rhubarb (GF, V)	£ 7
Selection of Local Cheeses Baron Bigod Brie, Norfolk Dapple & Suffolk Blue, artisan crackers, fig chutney, quince paste, grapes & celery (GFO, VO)	£ 13
Baileys & Espresso Affogato vanilla ice cream, biscotti & chocolate (V)	£ 10

Please make your server aware of any allergies.

V/VO - Vegetarian/Option, GF/GFO - Gluten Free/Option, DF/DFO - Dairy Free/Option, PB/PBO - Plant Based/Option

## Main Plates

Pan-fried Seabass	£ 2 6
sautéed chard with celeriac purée, crushed potatoes, mussel & white onion sauce, & roasted hazelnuts (GF)	
Warm Autumnal Salad with Confit Gressingham Duck Leg	£ 2 2
roasted winter roots, kohlrabi, pickled beetroots, toasted seeds, kale & baby chard (GF, DF)	
Slow-roasted Blythburgh Pork Belly	£ 2 5
savoy cabbage, celeriac fondant, baked apple, crackling, pork jus, & apple purée (GF, DFO)	
Pan-fried Homemade Gnocchi	£ 2 3
allotment beetroot, ricotta & lemon, pickled blackberries, toasted sunflower seeds, & celeriac purée (V)	
8oz Dry-aged Suffolk Sirloin Steak	£ 2 9
portobello mushroom, grilled tomato, parmesan & truffle triple-cooked chips, & your choice of green peppercorn sauce, garlic & parsley butter, or Suffolk Blue cheese butter (GF)	
Today's Pie	£ 2 3
please ask your server for today's filling & accompaniments	
Wild Venison & Brie Burger	£ 2 2
smoked mayo, baby gem & beef tomato on a demi brioche bun, hand cut triple-cooked chips & house slaw (GFO, DFO)	
Spicy Bean & Kimchi Burger	£ 1 8
gochujang mayo, baby gem & beef tomato on a demi brioche bun, hand cut triple-cooked chips & house slaw (V)	

## Side Dishes

Parmesan & Truffle Fries (V, GF)	£7
Skin-On Fries (V, GF, DFO, PBO)	£5
Triple-Cooked Chips (V, GF, DFO, PBO)	£6
Crushed New Potatoes (V, GF)	£6
Buttered Mashed Potatoes (V, GF, DFO)	£7
Roast Chantenay Carrots with Honey & Thyme (GF, V)	£6
Sautéed Allotment Greens (V, GF, DFO)	£6
Mixed Leaf Salad (DFO, GF, V)	£4

We add a discretionary 10% gratuity to your bill, which goes directly to our staff.  
If you would prefer not to pay gratuity, please let us know & we will remove it.