



Set Menu 2 courses £23, 3 courses £26

Monday to Friday 12-3

Croquette

Gilt head bream, asparagus, caper butter GF

Sticky toffee pudding, toffee sauce, vanilla ice cream

Graze

Crusty bread, wild garlic butter V £5

Nocellara olives GF VG DF £4.5

Small Plates

Tuscan bean soup, crusty bread GFA VG GF £6.5

Chickpea panisse, spring onion, wild garlic GF VG DF £8

Cockle popcorn £5

Asparagus, ham, swiss cheese, tomato jam £9.5

Pickled anchovies, black olive & parmesan crumb £5

Rabbit pie, mustard, tarragon DF £9

House pork sausage, black beans, chilli and herb salsa GF DF £9

Norfolk crab, sourdough crumpet, kohlrabi slaw £9.5

Mains

Brisket burger, monterey jack, gherkin, sauerkraut, mustard mayo, fries GFA DFA £18.5

Suffolk chicken, bread pudding, mushrooms, cavolo nero £24

Braised pork collar, marsh pig salami, split pea's, violet mustard GF DFA £23

Beer battered haddock, tartare sauce, pea salad, chips DF GFA £19

8oz Sirloin steak, pink pepper & horseradish butter, sprouting broccoli, chips GF DFA £29

Cauliflower steak, carrot & tahini purée, radish salad, chimichurri GF VG DF £18

Gilt head bream, asparagus, caper butter GF £23

Sharing

Paella mixta, chicken, chorizo, pancetta, prawns, mussels, cockles £42

Steak and Ale pie, Spring greens, confit garlic mashed potato £38

Sides to share £7

Confit pink fir potato, chicken fat mayonnaise

BBQ hispi cabbage, garlic coriander, crispy onion

Buttered Sprouting broccoli, capers, almonds

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill