

## While you wait

Mixed Olives - £2.00 **GF**

Cockle Popcorn, chilli vinegar - £2.50

Black Pudding Croquettes with celeriac remoulade - £2.50

Roasted Corn Pop, sriracha mayonnaise - £2.00 **GF**

## Cru Starters

Today's Freshly Made Soup - £6.95 ask for **GF**

Pâvé of Smoked Salmon, pickled apple, cucumber, horseradish foam, parsnip crisps, toasted rye bread - £8.00 ask for **GF**

Seared King Scallops, local cauliflower, curry sauce - £8.95 ask for **GF**

Country Style Pate, local chutney, toasted soda bread - £7.25 ask for **GF**

Smoked Breast of Duck, shredded duck leg, wild berries, rocket leaves, beetroot, walnuts, raspberry vinegar dressing - £8.50

Textures of Broccoli, roasted, puree, tempura salt & pepper, toasted sesame, sriracha dressing - £7.50 **VG**  
ask for **GF**

Caramelized Onion, Squash & Cream Cheese Tart, dressed leaves, balsamic - £7.50 **VG**

## Sorbet Palate Cleanser

Citrus Sorbet, lemon zest & baby mint - £2.00

## Cru Main Courses

Fillet of Cod, poached local mussels, wild mushroom fricassee, new potatoes, dill powder - £15.00 **GF**

Roasted Halibut, fondant potato, heritage cauliflower, buttered kale, parsley sauce - £16.00 **GF**

Trio of Suffolk Pork, pancetta wrapped loin, braised belly & pig's cheek bon bon, sautéed leeks, baby carrots, apple puree, cider jus - £16.00

Roasted Corn-Fed Chicken, sauerkraut, potato mousseline, celeriac, roasted corn, forestière sauce - £15.50 **GF**

Roasted Rump of Beef, fondant potato, braised beef cheek, heritage carrot, kale, Madeira jus - £18.95 **GF**

Butternut Squash Risotto, roasted squash, toasted walnuts, sage, parmesan - £13.00 **VG GF**

Potato, Olive & Preserved Lemon Tagine, almond & pomegranate cous cous - £13.50 **VG GF**

**GF** Gluten Free

**VG** Vegan

**V** Vegetarian

## Steaks

All our beef is farmed in Scotland and matured to the highest standard for 28 days giving the meat a mouth-watering taste, once cooked on our Char Grill, to your liking

All steaks are served with mushroom, tomato, onion rings & chips, ask for **GF**

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**10oz Rib-Eye £22.50 / Peppered - £24.95**

**8oz Fillet £24.50 / Peppered - £26.50**

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## Side Orders

Chips - £2.50

Sweet Potato Fries - £3.50

New Potatoes - £3.00

Mixed Salad - £3.00

Garden Peas - £3.00

Broccoli - £3.00

Onion Rings - £3.00

Steak Garnish

(Grilled Tomato, mushroom & onion rings) - £3.00

Garlic Butter - £3.00

Peppercorn Sauce - £3.00

Bearnaise Sauce - £3.00

*If you would like any of our dishes prepared differently  
or have any special dietary requirements, please do not hesitate to ask.*

## Desserts

Mandarin Cheesecake, candied pineapple, verbena gel, mandarin sorbet - £7.00

Hazelnut Crusted Dark Chocolate Terrine, raspberry sorbet, chocolate soil - £7.50 V ask for GF

Coconut Mousse, passionfruit compote, roasted pineapple. lime sorbet, coconut crumb - £7.00 VG  
ask for GF

Pear Parfait, textures of chocolate & poached pears - £7.50 V

Pistachio & Raspberry Tart, mascarpone ice cream - £7.50 V

Crêpe Suzette, citrus pancakes flambéed at your table, served with vanilla ice cream - £8.95 V

A Trio of Ice Cream or Sorbet,  
three scoops - £5.75 (or £1.95 per scoop) GF V

A Selection of Local Cheeses, local chutney, fruit & crackers £9.00 ask for GF V

Affogato - Espresso shot, vanilla ice cream & Amaretti liquor - £6.50 V

### Enjoy a Glass of Dessert Wine

2010 Muscat de Saint-Jean de Minervois

£5.10 per 125ml glass

Or

Grahams L.B.V Port £4.70 per glass

### Coffee with Mints

Coffee or Decaffeinated - £2.80

Espresso - £2.50

Cappuccino or Café Latte - £3.00

Hot Chocolate or Mocha - £3.30 / £3.80 with whipped cream

Liqueur Coffees from £4.90

Pot of Freshly Made Tea - £2.80

*All prices are inclusive of VAT*