



BAR

MARINATED OLIVES 3.5
SOURDOUGH, SMOKED AUBERGINE, TAPENADE 4.5
PADRON PEPPERS, CORNISH SEA SALT 3.5
DUCK LIVER PATE, PISTACHIO, LEMON THYME 6.5
ENGLISH CRUDITE, GARLIC & ANCHOVY 4

DRY AGED HERITAGE BREED CHEESEBURGER, FRIES 6
ALE BATTERED COD, CHUNKY CHIPS, TARTARE 6
BUCKET OF CHIPS, GARLIC MAYONNAISE 3.5/9

CURED ENGLISH MEATS

SUFFOLK ROSEMARY SALAMI 5
PROSCIUTTO CURDO 7
SUFFOLK CHORIZO 5.5

TODAY'S PLATES

TWICE BAKED GRUYERE SOUFFLE 6
AUBERGINE, PEPPER, GOATS CURD, WILD ROCKET 6.5
ENDIVE, PICKLED PEAR, STILTON, WALNUTS 6.5

OCTOPUS CARPACCIO, HOME PICKLES, HERBS 7
GIN CURED SALMON, BEETROOT, CRÈME FRAICHE BLINI 7.8
MONKFISH KEBAB, QUINOA, HERBS, FLATBREAD 7.8

35 DAY AGED FILLET STEAK TARTARE, TOAST 8.5
CHICKEN SCHNITZEL, CAPERS, BROWN BUTTER 7
VENISON KEBAB, CAVELO NERO, FLATBREAD 8

CHOCOLATE FONDANTS, SALTED CARAMEL 5
BURNT SUGAR PLUMS, MARSHMALLOW CRUMBLE 5
CRÈME CARAMEL, BLACKBERRIES, SHORTBREAD 5

BEENLEIGH BLUE, CRACKERS & CHUTNEY 8.5
BAKED CAMEMBERT FINO SHERRY, SOLDIERS 9.5