SNACKS

Mini Rabbit Pie, English Mustard 7
½ Pint 'Fritto Misto' Mussels, Blackened Chilli Sauce 7
Celeriac Pakoras, Fermented Apple Ketchup - (V) 6

STARTERS

BBQ Chicken Livers & Devilled Mushrooms on Toast 9
Toft Monks Hogget Scotch Egg, Burnt Cauliflower Puree 9
Poached Cod, 'Cheese & Onion' Mornay, Jerusalem Artichokes 12
Pressed Venison Terrine, Juniper Jelly, Whipped Butter, House Pickles, Toast 10
Cultured Butter 'Hash Brown', Heritage Beetroots, Blue Dorset Vinny, Brassicas - (V) 8

MAINS

Ox Shin Bourguignon, 'Last Season' Red Cabbage Ketchup, BBQ Greens, Crusty Bread 24
500g 'Market Fish', Maris Peers, Fish Bone Sauce, Sea Vegetables *mp*
Blythburgh Pork T-Bone, Champ, Sweet Pear Salad, Pear Chutney, Café au Lait 23
House Pappardelle, Winter Tomato Butter, Black Olives, 8 Month Aged Cantal - (V) 17

SHARING

House-Brined Norfolk Turkey *& all the trimmings - minimum 8 guests, pre-order only*

CLASSICS

225g 'Market Steak', Marrow Gravy, Balsamic Shallot, 'Proper' Chips, Charlie's Leaves *mp*
Ale Battered Haddock, 'Proper' Chips, Mushy Peas, Chunky Tartare 19
Hand-Pressed Chuck Burger, American Cheese, 'Mac' Sauce, Crispy Onions, Fries 19

SIDES

'Proper' Chips 6| Fries 5| Charlie's Leaves 4| Maris Peers 5| BBQ Greens 5| Champ 6

DESSERTS

70% Chocolate Mousse, Crème Fraiche, Pomegranate Sorbet 10
Bread & Butter Christmas Pudding, Whisky Custard, Clotted Cream Ice Cream 10
Dark Brown Sugar Tart, Chamomile Sorbet 9
English Cheeses, Seasonal Chutney, House Crackers, Frozen Grapes 14
Suffolk Meadow Ice Creams & Sorbets, Wildflower Honey Oats 2 *per scoop*

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Please inform our lovely team of any allergies or dietary requirements