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SNACKS

Stuffed Courgette Flower, St. Jude Curd - (V) 8
Mum's Cheddar Scone, Toft Monks Lamb Scrag 7
½ Pint Shell-On Prawns, Mayonnaise 7

STARTERS

Cromer Crab on Toast - Rhubarb & Fennel Salad, Rhubarb Ketchup 11
TLS™ Chicken Schnitzel, Jack's Chilli Sauce, House Black Garlic, Yoghurt, Pecorino 10
Wild Scallops, Potted Shrimp, Smoked Roe & Buttermilk, Gooseberry 16
Toft Monks 'Lamb & Mint' - Breast, Sweetbread, Mint Jelly & Butter, Apple Marigold 12
English Peas & Broad Beans, Crispy Hen's Egg, Charlie's Leaves, Cottage Cheese - (V) 9

MAINS

Beer-Glazed Local Duck Breast, Milk Potato, Roscoff Onions, Celeriac Slaw, Jus 30
500g 'Market Fish', Norfolk Peers, Sauce Vierge, Sea Vegetables *mp*
BBQ Blythburgh Pork Belly, Champ, Portwood Asparagus, Date Ketchup, Brioche Sauce 27
House Pappardelle, Heritage Tomato Butter, Wild Garlic, 8 Month Aged Cantal - (V) 18

CLASSICS

225g 'Market Steak', Café de Paris, Honey & Anchovy, '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 | Norfolk Peers 5 | BBQ Greens 5 | Champ 6

DESSERTS

Cambridge Burnt Cream, House Curd, Chamomile Sorbet 11
Chocolate Madeleines, 70% Cocoa Custard, Banana Ice Cream 11
Sourdough & Rhubarb Treacle Tart, Rhubarb Sorbet 10
English Cheeses, Seasonal Chutney, Bohdan's Crackers, Frozen Grapes 14
Suffolk Meadow Ice Creams & Sorbets, Wildflower Honey Oats 2.5 *per scoop*

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Please inform our lovely team of any allergies or dietary requirements