



### Small Plates

Brown Bread Bakery sourdough **6**  
Whipped truffle butter, smoked sea salt

Battered Greek halloumi **7**  
Tapenade mayo

Tempura gherkins **6**  
Sriracha mayo

Cumin roasted heritage carrots **7**  
Goats curd, Amalfi lemon, nigella seeds

Italian burrata **14**  
Wild garlic pesto

Italian salami and prosciutto **13**  
Salted ricotta, rocket leaf

Maldon rock oysters **4 each**  
Lemon, shallot & Champagne vinegar

Moroccan spiced lamb ribs **10**  
Piccalilli

### Starters

“Primavera” green soup, toasted hazelnuts **9**

Pan-roasted scallops, black pudding, pea & mint puree, Aspall cyder syrup **22**

Smoked hock, rabbit & bresaola terrine, quail egg, truffle brioche **12**

Felixstowe crab & lobster fishcake, wild garlic aioli **16**

Proctors’ sausage scotch egg, wholegrain mustard, watercress **10**

### From the Grill

Earl Soham wagyu rump (8oz) **32**

Dedham Vale sirloin (10oz) **32**

Dedham Vale flat iron (10oz) **24**

Surrey Farm fillet (8oz) **40**

Dedham Vale cote de boeuf (20oz) for two to share **55**

Dingley Dell pork chop on the bone **24**

Whole grilled spatchcock poussin **22**

### Sauces £3 each

Peppercorn | Bearnaise | Blue cheese | Red wine jus

### Sides £5 each

Chunky chips | Cauliflower cheese gratin | Italian style salad & salted ricotta

New season potatoes, basil pesto | Truffle & parmesan chips (+£1)

Cavalo nero & cimi di rapa, garlic & chilli

### Main Courses

James Hunt Fishery

Fillet of cod **26** | Fillet of wild bass **34**

courgette & coriander risotto, samphire, seafood velouté

Crispy polenta, Italian caponata, goats cheese mousse **19**

Beer battered haddock, triple cooked chips, pea purée, warm tartare **20**

Orchard farm pork belly, apple sauce, butterbean, pancetta & red pepper cassoulet **26**

Suffolk spring braised lamb shank, champ mash, gremolata **28**

*Please inform us of any dietary requirements or allergies.  
A 12.5% discretionary service charge will be added.*