

Summer Lunch

Oysters & Bites

Maldon Rock oysters, shallot cider vinegar or panko crumbed tonkatsu sauce
3 £12.5 | 6 £23 | 12 £39

Farmhouse sourdough £3.5 (v)

Gordal olives £5 (ve)

Crispy baby squid, lemon aioli, pickled chilli £9

Godminster cheddar cheese doughnuts, pecorino £8 (v)



Small

Broccoli velouté, broad bean pesto £9.5

Rare breed beef carpaccio, horseradish £13.5

Corn-fed chicken and Parma ham ballotine, tarragon £12.5

BBQ baby carrots, labneh, dukkah £11.5

Staithe Smokehouse salmon, lemon, rye £13.5

Large

Ham hock, mushroom & leek pie, mash £19

Market Fish – Market Price

Nettle strozzapreti, peas and fennel £12.5/£18

Wagyu burger, pickled onion rings, fries £18

Dwarf kale & baby gem Caesar salad, anchovy £13.5

Add chicken £4.5 | Add bavette steak £5

Corn-fed chicken Kiev, chicken jus £19

Whole grilled plaice, crayfish beurre rouge £24.5

Blythburgh pork chop, Bramley apple £20

BBQ bavette steak ciabatta, fries £18.5

Beetroot, Stracciatella cheese, smoked almonds £15

Norfolk lobster, Café de Paris, fries | Half £30, Whole £55

10oz dry aged Ribeye £32

Add green peppercorn sauce | red wine jus | Café de Paris butter £3.5



Sides

Hand-cut chips (ve) £5 | Skinny fries (ve) £4 | Mash (v) £5

Anya potato, matrix spring onion and Lincolnshire poacher gratin £6.5 (v)

Delikett peas, wilted lettuce, mint and lemon dressing £4 (v)

Heritage carrots, black beauty tomato and tarragon £4 (v)

Please let your server know if you have any allergies or intolerances.

(v) vegetarian | (ve) vegan Calorie information is available upon request.

A discretionary service charge of 12.5% will be added to all bills.