

AUTUMN DINNER

Oysters, Bites & Bubbles

Pinney's oysters served natural with cucumber & shallot cider vinegar * or tempura with sweet chilli sauce

Three for £12 *114kcal / 321kcal*, 1/2 Dozen for £21 *229kcal / 352kcal*, Dozen for £37 *459 kcal / 705kcal*

'Staithe Smokehouse' salmon tartare, crispy sushi rice, chipotle emulsion £11 * *253kcal*

Crispy squid, roasted garlic & salted lemon aioli, pickled chilli, parsley £9 *324kcal*


Godminster cheddar cheese doughnuts, pecorino £8 *(v) *412kcal*


Gordal olives £5 *(v) (ve) *94kcal*


Nyetimber Classic Cuvée 125ml £14


Drappier Champagne NV 125ml £15.5


Starters

 'Pastrami' spiced slow-roasted swede, celeriac remoulade, Brazil nut & oat granola, spiced pear £11 *(v) (ve) *443kcal*


 Parsnip & home-grown apple velouté, curry oil, toasted sage & onion brioche £9 (v) (ve) *456kcal*


 Beef carpaccio, sweet & sour baby beetroot, fresh horseradish, watercress, pecorino £13.5 *304kcal*

 Burrata, ancho chilli roasted squash, home-made chorizo, spiced pumpkin seed crumble £12.5 *590kcal*


 Crispy duck egg, 'Staithe Smokehouse' haddock & potato chowder, herb oil £12.5 *783kcal*

Mains


 Roasted saddle of local venison, slow-cooked haunch, home-grown turnip, hazelnut, apple caramel £30 * *616kcal*

 Poached cod, saffron & root vegetable broth, kale, tiger prawn mousseline, crispy potato £26.5 *417kcal*

Market fish of the day £*Market Price*

 Sweetcorn risotto, wild mushroom, porcini powder, home-grown radish (v) (ve) £12.5 * *661kcal / £17 1223kcal*

 Treacle brined pork ribeye, roast shoulder cannelloni, Farmhouse pear, Pommerey mustard sauce £26 *1096kcal*

 BBQ home-grown Crown Prince squash, spiced squash puree, walnut ketchup, blue cheese, chilli & sage £19.5 (v) *966kcal*

Charcoal Grill

Whole king prawns, chilli & garlic butter, lemon, skin on fries, dressed Blakeney baby salad £28 ** *696kcal*


10oz 40 day dry aged ribeye steak, hand-cut chips, dressed rocket salad £38 ** *1057kcal*


*Add green peppercorn sauce / red wine jus *£3.5*


800g dry aged Aubrey Allen Sirloin on the bone, hand-cut chips, dressed Blakeney salad, green peppercorn sauce £85 (for 2 to share) ** *909kcal*

Sides £5

Hand cut chips *344kcal* | Skin on fries *269kcal*

 Honey roasted root vegetables, fine herbs, crispy sage *(v) (ve) *123kcal*

 Soy, ginger and sesame glazed greens, crispy onions (v) (ve) *84kcal*

 Roasted baby potatoes with confit garlic, homegrown rosemary & thyme *(v) (ve) *171kcal*



PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A FULL ALLERGEN MENU IS AVAILABLE ON THE ABOVE QR CODE. ALL DISHES ARE FRESHLY PREPARED IN HOUSE, CALORIE INFORMATION MAY FLUCTUATE AND WE CANNOT GUARANTEE THE ABSENCE OF ALL ALLERGENS. ADULTS NEED AROUND 2000

KCAL A DAY

(*) non gluten containing ingredients | (**) dish can be altered to non gluten containing ingredients | (v) VEGETARIAN | (ve) VEGAN

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.