

## Oysters, Bites & Bubbles

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

Three for £11, 1/2 Dozen for £20 or Dozen for £37 223/ 486kcal per 1/2 Dozen

'Staithe Smokehouse' salmon tartare, crispy sushi rice, chipotle emulsion £9 (gf) 235kcal

Godminster cheddar cheese doughnuts, shaved pecorino £7.5 (v) (gf) 357kcal

Gordal olives £5 (ve) (gf) 97kcal

Nyetimber Classic Cuvée 125ml £13.5

Drappier Champagne NV 125ml £14.5

## Starters

Crispy baby squid, roasted garlic & preserved lemon aioli, pickled chilli, parsley £8.5 299kcal

Beef carpaccio, parsley mayonnaise, pickled onion, pecorino, celeriac crisps, watercress £13 277kcal

Pan seared Orkney scallops, smoked pork, pickled white radish, miso dressing, toasted peanuts, coriander £16 (gf) 205kcal

Wild garlic & truffle arancini, Wigmore cheese, potato straws, parsley emulsion, baby courgette ribbons, lemon oil £9 (v) 913kcal

Broccoli & blue cheese risotto, chargrilled purple sprouting broccoli, pickled red onion, roasted hazelnuts £11.5/16.5 (v) (gfo) 711/ 1,241kcal

Add chicken £3.5 or steak £5 (gf) 275kcal/ 148kcal

## Mains

BBQ Aubergine, halloumi, lentil & vegetable fritter, pickled red onion, yoghurt, chermoula dressing £17.5 (v) (gfo) 416kcal

Roasted hake, crispy potato, poached langoustine, soused cucumber, langoustine mayonnaise, shellfish sauce £26 (gfo) 526kcal

Market fish of the day £Market Price (gfo)

Priors Hall Farm pork tenderloin, slow cooked belly, pancetta & potato terrine, purple sprouting broccoli, granny smith apple jus £24 (gfo) 1,021kcal

Pan roasted Creedy Carver duck breast, duck leg ballotine, duck fat & truffle confit potato, smoked duck & sweetcorn fricassee, kale, jus £25 (gfo) 780kcal

## Mibrasa Charcoal Grill

Whole king prawns, chilli & garlic butter, sourdough, lemon £13/£16.5 (gfo) 848kcal

10oz 40 day dry aged ribeye steak, hand cut chips, dressed leaves £32 (gfo) 1,031kcal

Add green peppercorn sauce or red wine jus £3.5 or garlic butter £1.5

35oz dry aged Aubrey Allen Cote de Boeuf, hand cut chips, dressed leaves, choice of sauce £80 (for 2 to share) (gfo) 984kcal

## Sides £5

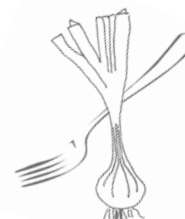
Hand cut chips (ve) (gfo) 508kcal | Skinny Fries (ve) (gfo) 539kcal

Buttered Norfolk peer potatoes, caper, spinach & chive butter (v) (gf) 150kcal

Buttered tenderstem broccoli & fine beans, preserved lemon & chilli (ve) (gf) 96kcal

Roasted chantenay carrots, squash & red onion, rose harissa, pomegranate (v) (gf) 145kcal

Baby leaf salad, cherry tomato, pickled onion, pecorino (v) (gf) 81kcal



PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A FULL ALLERGEN MENU IS AVAILABLE ON REQUEST. 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.

(gf) GLUTEN FREE | (gfo) GLUTEN FREE OPTION AVAILABLE | (v) VEGETARIAN | (ve) VEGAN

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.