

STARTERS

Brancaster Staithe Oysters

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce
£3 each or £15 ½ dozen

63° Duck Egg £7.5

Slow braised leek, asparagus, leek & potato espuma, black truffle, hazelnut

Treacle Brined Beef Fillet Carpaccio £11.5

Pickled onion, radish, crispy quail's egg, rocket & wild garlic pesto, shaved pecorino

Grilled Mackerel Fillet £8.5

Mackerel & prawn ballotine, avocado, cucumber

Spiced Wood Pigeon Samosa £8.5

Malaysian slaw, sumac, peanut & lime dressing, coriander

Lemon Oil Confit Salmon £10.5

Watercress cream, horseradish yoghurt, caviar, pumpernickel crumb

MAINS

Grilled Celeriac £15.5

Miso, pickled golden raisin, truffled cream cheese, sultana ketchup, cured egg yolk

Roast Free Range Chicken £19.5

Confit thigh, asparagus, morel, peas

Belly & Rack of Suckling Pig £25.5

Morteau sausage, hispi, apricot, pork fat confit potato

Roast Cod £21.5

Smoked eel, potato terrine, purple sprouting broccoli, turnip, parsley & wild garlic velouté

40 day dry-aged, 10oz Hereford Rib-Eye Steak £27.5

Farmhouse chips, Caesar iceberg wedge

28 day dry-aged, 8oz Hereford Rump Steak £19

Farmhouse chips, Caesar iceberg wedge

Add red wine jus or peppercorn sauce for £3.5 or wild garlic & herb butter for £1.5

SIDES £4.5 each

Truffle & parmesan hand-cut chips

Buttered peas & mange tout, crispy pancetta

Broccoli, wild garlic & herb butter, toasted almonds

Roasted new potatoes, rosemary & thyme

Mixed leaf salad, cherry tomatoes, parmesan £2.75