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**Small Plates**

Duck & spring onion bon bon | 11

Plum hoisin sauce

Italian burrata | 14

Sicilian pesto

Strawberry & Sicilian lemon

gin cured seatrout | 12

Wasabi crème fraiche, rye cracker & fennel

Smoked crevettes | 12

Chilli & lime butter

Proctor’s sausage scotch egg | 11  
Wholegrain mustard mayo, watercress

Italian salami, prosciutto, coppa | 13

Salted ricotta & rocket leaf

BrownBread bakery sourdough | 7  
Whipped truffle butter

Maldon oyster | 4

Elderflower & shallot vinegar

Tempura courgette flower | 12

Salted ricotta, truffle honey

**Starters**

Andalusian gazpacho soup, toasted dukkah, herb oil | 9

Seared king scallops, chorizo, butternut squash & sweetcorn purée, sea herbs, crab oil | 22 / 38

Smoked chicken & ham hock terrine, caesar style salad, crispy prosciutto, anchovy aioli | 12

Felixstowe crab & lobster fishcake, saffron aioli | 18

Caprese style salad, cantaloupe melon, Aspall cyder & sherry syrup | 12

**From the Grill**

Earl Soham wagyu rump (8oz) | 32 Dedham Vale sirloin (10oz) | 32

Dedham Vale flat iron (10oz) | 26

Dedham Vale cote de boeuf (20oz) | 55

Surrey farm fillet (8oz) | 40

Dingley Dell pork t-bone | 24

**Sauces** | 3

Peppercorn | Bearnaise | Pesto dressing | Red wine jus

***Sides £5 each***

Chunky chips | Baby leaf, heritage tomato & salted ricotta salad

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

Cauliflower & broccoli cheese gratin (+£1)

Summer peas, samphire, chilli, confit shallots (+£1)

**Main Courses**

James Hunt Fishery

Stone bass | 34 Fillet of cod | 26

New potatoes, spring onion, pea & pancetta fricasse, watercress velouté

Beer battered haddock, triple cooked chips, pea purée, tartare sauce | 20

Hertitage tomato & saffron toscani pasta, spring onion, chilli, courgette | 19

Duo of Suffolk lamb: roast rump & braised belly, potato croquettes, courgette purée, mint sauce | 34

Duck breast, fondant potato, glazed carrots, heritage beetroots, casis jus | 28