



Small Plates

Italian salami, prosciutto, coppa | 13
Salted ricotta & rocket leaf

Proctor's sausage scotch egg | 12
Wholegrain mustard mayo, watercress

Confit duck, spring onion bonbons | 11
Plum & hoisin sauce

Maldon oyster | 4
Elderflower & shallot vinegar

Sloe gin cured seatrout | 14
Miso fennel cracker, clementine gel

Garlic & rosemary focaccia | 7
whipped truffle butter

Smoked paprika & garlic cornribs | 10
Garlic aioli

Italian burrata | 14
Romesco, toasted almonds, Pedro Ximenez

Starters

Roasted celeriac soup, focaccia croutons, truffle oil | 9

Seared king scallops, Jerusalem artichoke puree, nduja | 22 / 38

Chicken liver parfait, cherry gel, truffle brioche | 14

Felixstowe crab & hot smoked salmon fishcake, tartare sauce | 16

Caramalised shallot tarte tartin, red cabbage puree | 12

Sunday Roast

Sirloin of beef | 28

Slow cooked chicken | 26

Pork loin, apple sauce, crackling | 26

Cote de Boeuf for two | 65

All served with

butternut squash & sweet potato puree, duck fat roast potatoes,
glazed roast carrots & parsnips, Yorkshire pudding, seasonal greens

Sides | 6

Chunky chips | Baby leaf, fig & sherry salad, salted ricotta
New potatoes, basil pesto | Truffle & parmesan chips (+1)
Cauliflower & broccoli cheese gratin | Seasonal greens & pangrattato

Main Courses

James Hunt Fishery

Roasted Cod | 26 Seared seabass | 26
shellfish & saffron orzo, bacon lardons & peas, lobster oil

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

Wild mushroom rigatoni, artichokes, cep puree, chilli, spring onion | 19

Coq au vin, champ mash, baby vegetables, bacon lardons, jus | 26

Glazed Gressingham duck breast, dauphinoise potato, root vegetables, celeriac puree | 28

Please inform us of any dietary requirements or allergies.

A 12.5% discretionary service charge will be added to tables of 6 and above