



Monday - Friday 12-3pm

Small Plates

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

Suffolk game arancini | 12
Cranberry sauce

Smoked paprika & garlic cornribs | 10
Garlic aioli

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

Garlic & rosemary focaccia bread | 7
Whipped truffle butter

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

Express Set Menu

2 courses 30 | 3 courses 35

Arrival Drink

Sunset mimosa | Porto tonico | Sloe gin spritz
175ml glass of white, red or rosé

First Course

Curried butternut squash & coconut soup, focaccia croutons
Chicken & thyme croquette, bacon jam
Hot smoked salmon rilette, blood orange fennel

Main Course

Braised bacon loin, dauphinoise potato, savoy cabbage, jus
Truffled parmesan polenta cake, wild mushrooms, artichokes, salsa verde
Seared seatrout, new potatoes, fine beans, tamarind dressing

Dessert

Rocky road terrine, salted caramel, cherry sorbet
Bread & butter pudding, cinnamon custard
Duo of British cheese, crackers, grapes, house chutney

Sandwich & Fries | 14

Fish finger & tartare
Salthouse club sandwich
Crab & lemon mayo

Pie & Flint Eye | 24

Beef & ale pie, mash,
roasted carrots & a pint of
Flint Eye lager

Fish, Chips & Sips | 24

Traditional beer battered
haddock and chips & a glass
of Devaux Champagne

Main Courses

Wild mushroom linguini, artichokes, cep puree, chilli, spring onion | 19
Beer battered haddock, triple cooked chips, pea purée, tartare | 20
Glazed Gressingham duck breast, fondant potato, root vegetables, celeriac puree | 28

28-day dry aged Dedham Vale steak, frites & peppercorn sauce
10oz Sirloin | 32 8oz Flat Iron | 26

Sides | 6

Chunky chips | New season potatoes, basil pesto | Baby leaf, fig & sherry salad, salted ricotta
Truffle & parmesan chips (+1) | Seasonal Greens, pangrattato

Please inform us of any dietary requirements or allergies.

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