**Small Plates**

Italian salami, prosciutto, coppa | 13

Salted ricotta & rocket leaf

Confit duck, spring onion bonbons | 11

Plum & hoisin sauce

Garlic & rosemary focaccia | 7  
whipped truffle butter

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

Camembert croquettes | 10

Cranberry sauce

Smoked paprika & garlic cornribs | 10

Garlic aioli

Maldon oyster | 4

Elderflower & shallot vinegar

**Starters**

Roasted celeriac soup, focaccia croutons, truffle oil | 9

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

Duck liver parfait, cherry gel, truffle brioche | 14

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

Caramelised shallot tarte tatin, red cabbage puree | 12

**Sunday Roast**

Local roasted meat,butternut squash & sweet potato puree,

duck fat roast potatoes, glazed roast carrots & parsnips, Yorkshire pudding & seasonal greens

Slow-cooked turkey | 26

Braised pork belly, apple sauce | 26

Sirloin of beef | 28

**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 Seabass | 26

shellfish saffron orzo, bacon lardons & peas, lobster oil

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

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

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

Coq au vin, champ mash, baby vegetables, silver skin onions, mushrooms, bacon lardons | 26

**Fish, Chips & Sips | 24**

Traditional beer battered haddock, hand cut chips,

tartare sauce & a flute of Devaux Champagne

**Pie & Flint Eye | 24**

Beef & ale pie, mash, roasted carrots

& a pint of Flint Eye