**A logo for a clothing company

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**Friday 14th February 2025**

**Small Plates**

Italian salami, prosciutto, coppa | 13

Salted ricotta & rocket leaf

Garlic & rosemary focaccia | 7

Whipped truffle butter

C Chicken & thyme croquettes | 12

Bacon jam

Tempura sardines | 13

Tomato & chilli aioli

Tomato

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

Tempura halloumi | 10   
Truffle may

**Starters**

Jerusalem artichoke soup, Suffolk rarebit toastie | 9

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

Caramelised shallot tarte tatin, red cabbage puree | 12 / 20

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

Smoked duck breast, duck liver parfait, cherry gel, truffle brioche | 14

**To Share**

6 Orford Oysters | £24

*Lemon, shallot & red wine vinaigrette*

Baked Camembert | £16

*Onion & apple chutney, crostini*

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Cote de boeuf (20oz) £65 | Chateau Briand (16oz) £85

*Served with peppercorn sauce and your choice of two sides below*

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Chocolate Assiette £16

*Dark chocolate & salted caramel delice, white chocolate & strawberry lolly pop, milk chocolate macaron*

**Sides***|* 6 each

Chunky chips | Baby leaf, fig & sherry salad, salted ricotta

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

Cauliflower & broccoli cheese gratin | Cimi de rapa & cavolo nero, toasted almonds

**Main Courses**

Roasted cod | 26 Seared salmon | 28

*From James Hunt Fishery*

squid ink risotto, charred leek, salsa verde

Butternut squash linguini, artichokes, chilli, spring onion, rocket | 19

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

Roasted pheasant supreme, hassleback potato, king oyster mushroom & puree | 26

Suffolk venison ragu, parmesan polenta, streaky bacon | 24

Maple marinated pork fillet, mustard mash, butternut squash,cimi de rapa, jus | 24