

A LA CARTE SPRING MENU

Available Monday – Saturday 17:30-20:30

NIBBLES

Mature Cheddar &
Adnams Blackshore Stout Rarebit
Toasted brioche, pickled walnut & watercress
£9.00

Pork & Apple Croquettes
Wholegrain mustard mayo
£8.50

Peppered Mackerel
Rye bread, cucumber, horseradish
£8.00

Rock Oysters
Shallot Dressing
Three oysters £11.00 / Six oysters £19.00

STARTERS

Caramelised Cauliflower Soup
Harissa, toasted sourdough
£9.00

Spring Vegetable Tartlet
Asparagus, garden peas, broad bean, fresh truffle, Parmesan crisp,
poached hens' egg
£10

Chicken Terrine
Red onion marmalade, toasted brioche
£9.50

Torched Mackerel Fillet
New potatoes, chorizo, saffron aioli
£10.50

Duo of Scottish Salmon
Cold smoked salmon, kiln smoked salmon, rye croutes, beetroot, dill oil
£11.50



ALLERGENS

V Vegetarian - VE Vegan

Please ask your waiter if you would like full allergen information

DINNER INCLUSIVE

For those staying on a package inclusive of dinner a £28.00 allocation is deducted from your final bill.
If selecting from the à la carte menu, any supplements will be charged accordingly.

MAINS

Seared Halibut Fillet

Potato gnocchi, cauliflower, lemon butter sauce. keta

£29.00

Aged Sirloin Steak[10oz]

Triple cooked chips, grilled vine tomato, portobello mushroom,

Brandy peppercorn sauce

£40.00

Confit Lamb Shoulder

Creamed potatoes, butternut squash, asparagus, redcurrant jus

£24.00

Corn Fed Chicken Supreme

Fondant potato, wild mushroom fricassee, cavolo nero, chicken jus

£21.00

Wild Mushroom Linguine

Fresh truffle, wild rocket and Parmesan salad, herb oil

£19.00



SIDES

Tender Stem Broccoli & Green Kale

Toasted almonds

£6.00

Creamed Potatoes

£5.00

Triple Cooked Chips v

Rosemary salt

£5.50

Dressed Salad Leaves

£5.00

SAUCES

We are pleased to offer the following sauces included within your menu price – please ask your waiter:

Tomato ketchup, HP brown sauce, Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce, Mint sauce, Cranberry jelly

DESSERTS

Sticky Toffee Pudding ^v

Caramel sauce, Madagascan vanilla ice cream
£9.00

Bitter Chocolate and Orange Tart

Candied orange, Chantilly cream
£8.50

Passion Fruit Cheesecake

Meringue, raspberry sorbet
£9.00

Trio of Suffolk Meadows Ice Creams and Sorbets

Ice Creams ^v: Vanilla, Strawberry, Belgian Chocolate, Honeycomb, Salted Caramel
Sorbets ^{ve}: Raspberry, Lemon, Mango
£8.00

Selection of Local Cheeses

Binham Blue, Suffolk Gold, Baron Bigod *[UK champion 2023/24]*
Served with house chutney, black grapes and Miller's Damsel biscuits
£12



HOT BEVERAGES

Served with homemade shortbread biscuit

Café du Monde Coffee

Cafetière or Decaffeinated Cafetière,
Café Latte, Cappuccino, Americano,
Double Espresso, Macchiato, Café Mocha
£3.70

Newby Loose-Leaf Teas

English Breakfast, Decaffeinated English Breakfast,
Earl Grey, Assam, Darjeeling, Silver Needle,
Green Jasmine Blossom, Chamomile,
Peppermint, Green Sencha
£3.70

Jameson's Irish Coffee

Jameson Whiskey, Café du Monde espresso, sugar syrup, double cream
£10.50



SERVICE CHARGE

For tables of 6 and over a service charge of 12.5% will be added.
For all other tables, gratuities are at your discretion. Please note that our staff keep gratuities generously given.
Thank you.