



BAKED SOURDOUGH
whipped butter, sea salt
6

SALT MARSH LAMB SCOTCH EGG
Suffolk chorizo ketchup
9.5

SUFFOLK CHARCUTERIE
chutney, walnut toast
11

TO START

Butternut squash soup, toasted seeds, sour cream & chilli v*	7
British burrata, blood orange, toasted hazelnuts v	10
Cured salmon, fennel, dill, horseradish cream, soda bread	11
St Ives monkfish scampi, curry tartare	11



CHARCOAL GRILL

Dexter beef burger, smoked cheddar, bacon, relish, chips	19
Tuna loin, shaved courgette & fennel salad, citrus dressing	26
Dexter Sirloin [or] Ribeye, portobello mushroom, steak butter, chips	29 / 34

COMPLIMENTARY STEAK SAUCES: PEPPERCORN / BÉARNAISE

MAINS

Braised sweet potato & chickpeas, poached egg v*	18
Beer battered haddock, triple cooked chips, crushed peas, house tartare	18
Plant burger, spiced yogurt, avocado, smoked cheddar, fries v*	18
Chicken salad, avocado, broad bean, tomato, radish, mustard dressing *	19
Brooke farm pork schnitzel, celeriac remoulade, lemon	21

SIDES

Triple cooked chips, truffle aioli, Berkswell	7
Skin on fries v	5
Truffled mash v	6
Broccoli, almond & chilli butter pb	6
Land cress, rocket, mustard dressing v	5
Tomato & pickled shallot salad pb	6

JOIN US FOR SUNDAY ROAST AND
ENJOY GRASS FED BEEF, ROAST CHICKEN,
MUSHROOM WELLINGTON AND SHARING
SPECIALS, SUNDAYS FROM 12PM

PB = PLANT BASED
V = VEGETARIAN
* = PLANT BASED ON REQUEST

PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.