



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



## SUNDAY ROAST FROM 12PM

Roast Castlemead chicken, Yorkshire pudding, gravy	19.5
Aged Dexter beef, Yorkshire pudding, gravy	23.5
Mushroom & beetroot wellington, Portobello jus pb	16.5

SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES

## MAINS

Braised sweet potato & chickpeas, poached egg v*	18
Beer battered haddock, triple cooked chips, crushed peas, house tartare	18
Dexter beef burger, smoked cheddar, bacon, relish, chips	19
Chicken salad, avocado, broad bean, tomato, radish, mustard dressing *	19
Brooke farm pork schnitzel, celeriac remoulade, lemon	21
Dexter Sirloin [or] Ribeye, portobello mushroom, steak butter, chips	29 / 34

## 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

GO BOTTOMLESS.  
90 MINS UNLIMITED PROSECCO OR  
MIMOSAS PRICED AT 24PP.  
ALL GUESTS TO DINE WITH THE  
SAME DRINKS OPTION.

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.