

EVENING

WATER SIDE

NIBBLES

Nocellara olives, pink peppercorns [gf] **£4.00**
Hickory smoked Cambridge almonds [gf] **£4.00**

Ufford Park focaccia, black olive tapenade [vg] **£4.50**

Thai chilli rice crackers, spicy rice puffs **£3.50**
Hummus, toasted chickpeas, flat bread [vg] **£4.00**

FIRST THINGS FIRST

Soup of the day, bread roll [gf on request] [vg] **£7.25**

Maple roasted heritage carrots, fenugreek, baron bigod, herb oil [gf] [vg on request] **£9.50**

BBQ mackerel, oven dried heritage tomatoes, beetroot, spicy strawberry consommé [gf] **£11.00**

Chicken Caesar Salad, gem, crispy bacon, anchovies, croutons, Caesar dressing
starter **£8.50**/ main **£16.50**

Honey and Sirachha chicken wings, sesame seeds, ranch dressing [gf] **£9.50**

Roasted figs, Suffolk blue cheese, sticky walnuts, beetroot [gf] [vg on request] **£9.00**

Crispy duck tacos, plum sauce, spring onion, crispy onion **£10.50**

Wild mushroom crostini, vegan cream cheese, zesty gremolata [gf on request] [vg] **£9.00**

SIGNATURE

Pan-fried sea trout,
lobster bisque, potato, chive oil, crab and apple salad [gf] **£24.00**

Monkfish and spinach korma,
pilau rice, mange tout [gf] **£28.00**

Char-grilled lamb tandoori,
mint yogurt, garlic Naan bread, saga loo, bhaji **£26.00**

Warm cashew hummus,
roasted spiced vegetables, roasted cashew, crispy kale [gf] [vg] **£16.00**

COMFORT

Pork and venison ragu,
spinach and tomato, pappardelle, parmesan **£23.00**

14oz Blythburgh pork t-bone, mashed potato,
tender stem broccoli, cider mustard cream sauce [gf] **£20.00**

Sweet potato katsu,
rice, pickled vegetables [gf] [vg] **£16.00**

Sutton Hoo free range chicken,
confit chorizo and butter bean cassoulet [gf] **£26.00**

Traditional cod and chips, peas, tartare sauce,
battered or grilled with lemon caper butter [gf on request] **£18.50**

Cep Mushroom, spinach and tomato sauce,
gnocchi, gremolata [vg] **£17.50**

SHARING

FOR TWO **£85.00**

16oz dry aged fillet Chateaubriand, hand cut chips, peppercorn sauce, chimichurri sauce, purple sprouting broccoli rocket and parmesan salad
(ADD: 4 garlic & chilli king prawns **£20.00**)

GRILL

Dry aged Hereford 10oz ribeye steak,
hand cut chips, tomato, cep and chimichurri butter [gf] **£36.00**

Pressed frazzle burger,
braised brisket, crispy bacon, cheese sauce, garlic and rosemary Maldon salt fries
[gf on request] **£18.50**

Dry aged flat iron steak,
fries, peppercorn sauce, rocket and parmesan salad [gf] **£26.50**

Thick cut gammon steak, fried egg, pineapple and chilli salsa, chips [gf] **£19.50**

ADD: Peppercorn sauce **£3.50** | Cajun fries **£1.00** | Parmesan and truffle fries **£1.50**

SIDES

Purple sprouting broccoli, soy and sesame **£4.95**
Rosemary sea salt fries **£4.95**

Minted new potatoes **£4.95**
Mixed leaf salad **£4.95**

Chilli and almond green beans **£4.95**
Mac and cheese **£4.95**

PUDS

Winter berry crumble, crème anglaise
[vg on request] **£8.50**

Dark chocolate brownie,
jaffa cake ice cream, blood orange [gf] [vg on request] **£8.50**

Sticky toffee pudding,
salted caramel, clotted cream ice cream
[vg on request] **£8.50**

Banoffee pie or chocolate brownie
knickerbocker glory [gf] **£8.50**

Pineapple carpaccio,
mint and lime sugar, vanilla ice cream [vg on request] **£9.00**

Local cheese board,
artisan crackers, homemade chutney, grapes, celery **£13.50**

Daily from 6.00pm - 9.30pm

There will be a 10% discretionary service charge added to your bill, all of this will be split evenly with the whole team.

FOOD ALLOWANCE FOR SNUGGLE & SNOOZE PACKAGES

You may choose from any of these dishes as part of your inclusive package, however the extra on top of the £35 food allowance will be chargeable.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server.
[df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian, [n] Nuts



**WATER
SIDE**

