



Amuse bouche

Smoked salmon, crème fraîche, caviar, blinis 43 kcal

Starters

Beetroot cured Loch Var smoked salmon, pickled cucumber, blinis 295 kcal

Aberdeen Angus beef carpaccio, anchovy, capers, Parmesan 404 kcal

Crab cakes, pickled vegetables, aioli 568 kcal

Roasted beetroot & goat's cheese salad, roasted figs, walnuts (V) 368 kcal

Mains

350g 45-day aged rib eye, hand cut chips, wild mushroom sauce

Suffolk corn fed chicken supreme, new season wild mushrooms,
chili, chicken jus 1275 kcal

Wild halibut, king prawn, mussels & clams, autumn vegetable broth 523 kcal

Baked house potato gnocchi, mozzarella, aubergine, tomato sauce (V) 827 kcal

Sides 6.00 each

Triple cooked chips 327 kcal

Chargrilled garlic field mushrooms 77 kcal

Steamed spinach 198 kcal

Onion rings 339 kcal

Autumn leaf & tomato salad 119 kcal

Desserts

White chocolate & raspberry cheesecake (V) 577 kcal

Dark chocolate & orange fondant, vanilla ice cream (V) 510 kcal

Apple & blackberry crumble, clotted vanilla ice cream (VG) 683 kcal

Selection of artisan cheese, chutney, crackers (V) 670 kcal

£ 75

We are happy to provide information regarding allergens & intolerances on request. V - vegetarian, VG - vegan
A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.