



Nocellara olives (vg)	4.0
Braised beef croquettes, wholegrain mustard aioli	7.0
Mussels & cockles popcorn, chilli salt, vinegar	8.0
Burrata, roasted pepper & panzanella salad (v)	10.0
Cumin roasted cauliflower, tahini, sultanas, chickpeas, pickled red onion (vg)	7.5
Whipped feta, greek yogurt, sun-blush tomatoes, mint, sumac, homemade flatbread (v)	7.0

ROASTS

All our roasts are served w/ a Yorkshire pudding, duck fat roast potatoes, maple glazed carrot, parsnip, swede crush, savoy cabbage & gravy

Chef's roast, beef rump, pork belly, roast chicken, sage & onion stuffing	22.5
28 day aged beef rump, horseradish cream	19.5
Roast Waveney valley pork belly, apple sauce	17.0
Suffolk roast chicken, sage & onion stuffing	18.0
Plant-based beetroot & herb wellington, vegan gravy (v) (vg on request)	15.5
12 hour roasted West Devon lamb shoulder, salsa verde, to share (two or three people)	42 52

Aubergine & cashew nut caponata strudel, Romesco sauce, kale (vg)	15.0
Roasted cod fillet, chorizo & butter bean cassoulet, crispy bacon	21.5
Beer battered haddock, tartare sauce, mushy peas, triple cooked chips	16.5
Smash burger, double beef patty, American cheese, onions, pickles, house sauce, skin on fries	15.0
Plant-based burger, jalapeños, vegan gouda, tomato chutney, lettuce, onion, skin on fries (vg)	15.0

Skillet of cauliflower & broccoli cheese (v)	6.5
Pigs in blankets, sage & onion stuffing	5.5
Duck fat roast potatoes, rosemary & garlic salt (vg on request)	5.0
Individual Yorkshire pudding (v)	1.0
Caesar salad, baby gem lettuce, garlic croutons, vegan parmesan (vg)	6.0

Sticky toffee pudding, vanilla ice cream (v)	6.5
Biscoff brownie sundae, Chantilly cream, chocolate & toffee sauce, salted caramel ice cream (v)	7.0
Churros, cinnamon sugar, chocolate & butterscotch sauce (v)	5.5
Peach & coconut tart, vanilla ice cream (vg)	6.5
Selection of sorbets & ice creams (v)	2.0 per scoop

PIZZAS

Margherita, fior di latte, buffalo mozzarella, tomato base (v)	11.5
Pepperoni, fior di latte, fresh chilli, red onion, tomato base	12.5
Quattro formaggi, fior di latte, goats cheese, gorgonzola, parmesan, tomato base (v)	12.0
Cajun beef, fior di latte, red onion, ground beef, jalapenos, coriander, tomato base	12.5
Italian sausage, fior di latte, friarelli, scamorza, tomato base	12.5
Tre - carne, fior di latte, pepperoni, Italian sausage, spiced beef, tomato base	14.0
Artichoke, fior di latte, mushroom, gorgonzola, truffle oil, tomato base (v)	12.5
Vegana, garlic oil, oregano, olives, courgette, piquillo peppers, spinach, vegan cheese, tomato base (vg)	12.0

Crust dips – n'duja mayo aioli (v)	1.5 each
Add any topping	2.0 each

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.

An optional 12.5% will be applied to your bill, all of which goes to our staff