



**Set Menu 2 courses £23, 3 courses £26**

**Monday to Friday 12-3**

Croquette

Gilt head bream, asparagus, caper butter GF

Sticky toffee pudding, toffee sauce, vanilla ice cream

**Small Plates**

Crusty bread, wild garlic butter V £5 | Nocellara olives GF VG DF £4.5

Tuscan bean soup, crusty bread GFA VG GF £6.5

Chickpea panisse, spring onion, wild garlic GF VG DF £8

Cockle popcorn £5

Asparagus, ham, swiss cheese, tomato jam £9.5

Pickled anchovies, black olive & parmesan crumb £5

Rabbit pie, mustard, tarragon DF £9

House pork sausage, black beans, chilli and herb salsa GF DF £9

Norfolk crab, sourdough crumpet, kohlrabi slaw £9.5

**Mains**

Brisket burger, monterey jack, gherkin, sauerkraut, mustard mayo, fries GFA DFA £18.5

Suffolk chicken, bread pudding, mushrooms, cavolo nero, jus £24

Braised pork collar, marsh pig salami, split peas, violet mustard GF DFA £23

Beer battered haddock, tartare sauce, pea salad, chips DF GFA £19

8oz Sirloin steak, pink pepper & horseradish butter, sprouting broccoli, chips GF DFA £29

Cauliflower steak, carrot & tahini purée, radish salad, chimichurri GF VG DF £18

Gilt head bream, asparagus, caper butter GF £23

**Sharing**

Paella mixta, chicken, chorizo, pancetta, prawns, squid, cockles £42

**Sides to share £7**

Confit pink fir potatoes, chicken fat mayonnaise

BBQ hispi cabbage, chilli & herb salsa, crispy onions

Dressed sprouting broccoli, garlic, parsley, almonds

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team