



## GRAZE

**Freshly Baked Focaccia**, Aged Balsamic vinegar, Olive Oil. **DF VG £5**

**Sicilian Nocellara Olives**, 'The Fat One'. **DF VG GF £4.5**

**Pickled White Anchovy Fillets**, Black Olive, Anchovy & Parmesan Crumb. **£5**

**East Anglian Charcuterie & Cheese Board Sharer**, Dingley Dell & Lane Farm Cured Meats, Baked Camembert, Mixed Pickles, Onion Marmalade, Toasted Tomato & Rosemary Focaccia. **£22**

## TO START

**Tuscan Bean Soup**, Olive Oil Croutons, Vegan Pesto. **VG DF £8.5**

**Chestnut Mushroom, Suffolk Bacon & Bingham Blue Tartlet**, Bitter Leaf Salad, Candied Walnuts. **£8.5**

**Smoked Mackerel & Horseradish Pate**, Tart Apple, Pear Chutney, Preserved Lemon, Watercress, Granary Toast. **£10**

**Smoked Suffolk Duck Ham**, Chicory, Waldorf Salad, Capers & Raisin Jam Rye Bread Crisp. **£10**

## MAINS

**Dirty 6 oz Hereford Brisket & Bone Marrow Burger**, Red Leicester, Gem Lettuce, Gherkin, Pickled Red Onion, Brioche Bun, Parmesan & Crispy Onion Potato Wedges, Baconnaise.

(GF by request) **£20**

**Colne Valley Venison Haunch**, Barsham's Beer Braised Suet Pudding & Pavé, Pomme Puree, Sticky Red Cabbage, Crispy Kale, Venison Jus. **£24.5**

**Thetford Large Black Pork Cutlet**, Crushed Norfolk Peer Potatoes, Savoy Cabbage, Aspalls Cydre, Honey & Mustard Cream Sauce.

**GF £22**

**Barsham's Eastern Gold Battered Cod Fillet**, Mushy Peas, Triple Cooked Chips, Tartare Sauce, Lemon. **£19**

**Autumn Squash, Split Pea & Lentil Dhal**, Cauliflower Pakora's, Coriander & Mint Raita. **VG DF GF £16**

**Smoked Haddock & Leek Risotto**, Mascarpone, Toasted Sunflower Seeds, Crispy Leeks. **GF £19.5**

**Catch Of The Day** – Please enquire to a member of staff for today's fresh catch. **£POA**

## SIDES - £4.5

Triple Cooked Potato Wedges/Skinny Fries **VG DF GF**

(Go Posh – Add Paprika Garlic & Onion Salt, Crispy Onions, Shaved Parmesan **£1**)

(Dirty Posh – As Above – Add Baconnaise Dipping Pot **£1.5**)

Seasonal House Salad **DF VG GF**

Buttered Savoy Cabbage **GF V**

Service of 10% will be added for our team

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free

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