



“Cleilia” Sparkling Brut, New Zealand £8.5

Sauvignon Blanc “Kekerengu”, New Zealand £9.9

## GRAZE

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

**Sicilian Nocellara Olives**. DF VG GF £4.5

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

**Suffolk Charcuterie Slate**, Mixed Pickles. DF GF £12

**Baron Bigod Brie**, Toasted Tomato & Rosemary Focaccia. £10

## TO START

**Soup Of The Day**, Sourdough Croutons. DF VG GF\* £8.5

**Hot Smoked Chalk Stream Trout**, Beetroot, Potato & Horseradish Salad, Soda Bread. DF GF\* £10

**Ham Hock & Parsley Terrine**, Homemade Mustard Pickles, Norfolk Crunch Bread. DF GF\* £9.5

**Savoury Goats Cheesecake**, Sherry Onion Jam, Herb Salad. £9

## MAINS

**Suffolk Chicken Breast**, Rosti Chips, Winter Greens, Haggis & Chicken Jus. GF\* DF\* £22

**Colne Valley Venison & Bone Marrow Burger**, Blue Cheese, Smoked Bacon, Gherkin Ketchup,  
Crispy Onions, Seeded Brioche Bun, Skinny Fries, Slaw. GF\* £20

**Braised Shin Of Hereford Beef**, Pomme Puree, Honey Roasted Carrots, Kale, Braising Liquor. GF £22

**Mushroom & Spinach Pithivier**, Rosemary & Garlic, Roasted Potatoes, Chard, Mushroom Jus. DF VG £19.5

**Butter Roasted Cod Fillet**, Crushed Potatoes Winter Greens, Lentil & Pancetta Sauce. GF £24

**Barsham Beer Battered Haddock Fillet**, Mushy Peas, Triple Cooked Chips, Tartare Sauce, Lemon. DF £19

**Roasted Winter Squash & Sage Risotto**, Toasted Walnuts, Pumpkin Seeds, Crispy Sage. GF V £18

## SIDES - £4.5

Triple Cooked Chips - Skinny Fries - DF VG GF

Seasonal House Salad DF VG GF

Seasonal Vegetables V GF

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

V Vegetarian | VG Vegan | GF Gluten Free GF\* by request | DF Dairy Free

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