

Starters

Salt and Pepper Crispy Squid 11.5
Crispy Fried Squid with a Salt & Pepper Crust, Lime Mayonnaise, Fresh Chili

Duck Spring Roll 12.5
Duck Confit Spring Roll with Mango & Chilli Jam

Arancini 10.5
Wild Mushroom and Truffle Arancini with Wild Rocket, Balsamic and Parmesan (VG)

Sticky Beef 14.5
Crispy Beef with Carrot, Cucumber & Red Onion Salad, Chili Dressing and Cashew Nuts GF

Pil Pil Prawns 13
Tiger Prawns served with Garlic, Chili Flakes and Fresh Herbs with Grilled Bread (GF)

Caramelised Goats Cheese 10.5
Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree V GF

Soft Shell Crab 14
Tempura Battered Soft Shell Crab, Chili & Lime Dressing, Sriracha Mayonnaise, Asian Salad

Asian Ribs 11.5
Slow Cooked Pork Ribs with a Sweet Sticky Glaze, Sesame Seeds, and Cucumber Salad GF

Mains

Atlantic Cod Loin 25.5
Served Grilled or in Crispy Beer Batter with Triple Cooked Chips, Mushy Peas, and Tartare Sauce (GF)

Green Vegetable Curry 18.5
With Coconut Rice & Pak Choi VG GF

Pan Fried Monkfish and Scallops 27.5
Pan Fried Monkfish and King Scallops with Cold Water Prawns, Asparagus, Jersey Royals and Hollandaise Sauce GF

Devonshire Crab Rigatoni 22.5
Mix of Devonshire Crab Meat, Saffron, Sage and Parmesan Cream, and English Asparagus

Wild Asparagus and Fresh Garden Pea Risotto 19.5
With Parmesan, Butter, and Wild Rocket salad GF (V)

Roast 32 Day-Aged Sirloin of Beef 24.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus (GF)

Roast Rump of Essex Lamb 24.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus (GF)

Roast Suffolk Chicken Supreme 22.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus (GF)

Roast Pork Belly 22.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables,
Yorkshire Pudding and Rich Jus (GF)

Mixed Meat Roast (All of our Roast Meats) 27.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables,
Yorkshire Pudding and Rich Jus (GF)

Side Dishes

House Fries 4.5 V GF

Hand Cut Triple Cooked Chips 5.5 V GF

Cauliflower Cheese 4.5

Honey and Soy Glazed Fine Beans with Mixed Sesame Seeds 4.5 V

Selection of Buttered Vegetables 4.5 (VG)

Buttered Carrots 5 V GF (VG)

Tomato and Red Onion Salad 4.5 V GF (VG)

Creamed Mash Potatoes 4.5 V GF

For Our Little Guests

Fish and Chips in Crispy Batter 12.5

Penne Pasta in Tomato Sauce/Plain 10.5

Roast Chicken/Beef with all the Trimmings 16.5

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you.
Please note some dishes may contain trace elements of nuts or have been cooked alongside other products
containing nuts. A service Charge of 10% will be applied to all Bills.

V – Vegetarian GF – Gluten free () – Option Available