



2 Courses £30.95 Tuesday to Saturday ALL DAY

Starters

Soup of the Day

Served with Warm Ciabatta GF

Stuffed Mushroom

With Caramelised Balsamic Onions,
Boursin Cheese and a Baby Leaves Salad GF

Salt and Pepper Crispy Squid

Crispy Fried Squid with a Salt & Pepper Crust,
Lime Mayo and Fresh Chill

Smoked Salmon Chilli Roll

Crab and Chilli Rolled in Smoked Salmon with Dressed
Baby Leaf Salad served with Buttered Granary Bread GF

Flamed Mussels

Shetland Blue Mussels with Sriracha Butter Sauce, White
Wine, Fresh Herbs & Grilled Bread GF

Caramelised Goats Cheese

Baked Beetroot, Roasted Nuts, Basil Oil and
Red Beetroot Puree

Tiger Prawns Pill' Pill'

Fresh Chilli, Garlic, Shallots, Smoked Paprika,
White Wine and Toasted Ciabatta GF

Classic Atlantic Prawn Cocktail

Fresh Tomato, Cucumber and Iceberg Lettuce with Mary
Rose Sauce, Greenland Prawns and Buttered Granary
Bread GF

Mains

6oz Rump Steak

Served with House Fries, Peppercorn Sauce and
Garlic Butter Mushrooms GF

Dutch Calves' Liver

Milk Fed Calves Liver and Smoked Bacon with Truffle
Mash Potatoes, Seasoned Veg & Rich Jus GF

Gurnsey Skate

Cooked to your liking – Grilled (GF) or Meuniere, with
Brown Shrimps, Burnt Butter, Capers and New Potatoes

Seafood Stew

Mussels, Calamari, Tiger Prawns & Smoked Salmon with
a Lightly Spiced Tomato Broth, Served with Ciabatta
Bread GF

Wild Mushroom and White Truffle Risotto

English Asparagus, Wild Rocket Salad and
Parmesan Cheese GF

Suffolk Pork Belly

Hispi Cabbage, Truffle Cream Potatoes, Braised Apple,
Pancetta Crisp and Port Reduction GF

Pan Seared Scottish Salmon

With Chilli and Garlic Tenderstem Broccoli, Heritage
Cherry Tomatoes and Hollandaise Sauce GF

Crab Rigatoni

White Crab Meat, Chorizo, Pea and Chilli Sauce

SET-MENU DESSERT OPTIONS

Selection of Ice Creams and Sorbet

Please ask your server for today's selection VG GF

Crumble of the Day

Served with Vanilla Ice Cream

Homemade Profiteroles

Chantilly Cream and Belgian Chocolate Sauce

Roast Pineapple

Coconut, Butterscotch, Vanilla Ice Cream VG GF

Affogato

Vanilla Ice Cream, Single Espresso GF

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

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.

VG – Vegetarian V – Vegan GF – Gluten Free () – Option Available