

À La Carte

Snacks

Warm scotch egg with sauerkraut £7 Wild mushroom croquette, parmesan £5 Nocellara olives £7
Homemade sourdough bread, miso butter £4.50 Stout & caraway rye bread, pork fat, pickles £6

Starters

Wild mushroom & egg yolk ravioli, cep vinaigrette, wilted spinach, mushroom sauce £11 (DFA)
Black bream ceviche, radishes, sesame, yuzu ponzu, cucumber & red currant gazpacho £10 (DF/GF)
Salt baked celeriac, pumpkin seed, whipped goats curd, mint & lovage £10 (GF)
Norfolk quail, smoked bacon & quail leg boudin, hazelnut, shallot £11 (GF)

Mains

Fillet of halibut, smoked mussels, white bean puree, grape, almond oil, sea beets, verjus beurre blanc £31 (GF)(DFA)
"Sir Gerald's pie" beef short rib, Southwold bitter, silver skin onions, lion's mane mushroom, mash, gravy £27
Battered fillet of haddock, triple cooked chips, mushy garden peas, koji tartar sauce, lemon £18 (GFA/ DF)
Sautéed UK mushrooms, shitake, lion's mane, phoenix oysters, maitake, barley cooked in field mushroom stock, cavolo nero, autumn truffle £20 (DFA)
Iberico pork belly, loin, Jerusalem artichoke, potato fondant, pickled elderberries, lardo, radicchio £33 (DF)(GF)
(To share) 22oz Hereford sirloin steak roasted on the bone, triple cooked chips, parsley & shallot salad, bordelaise sauce £75 (DF/GF)

Sides (all £5.00)

Tenderstem broccoli Triple cooked chips Roasted king oyster mushrooms
Cavolo nero cooked in brown butter Buttered sauerkraut with truffle

Please inform us of any dietary requirements and allergies | Please ask the server if you require vegan and vegetarian options.