

## Snacks

<b>Buttermilk fried Cauliflower "KFC"</b>	<b>5</b>
Korean bbq sauce and mission spice <i>(Gluten, milk)</i>	
<b>Mersea Oyster</b>	<b>5</b>
Buttermilk, Yuzu & caviar <i>(Crustacean, Milk)</i>	
<b>Beef dripping Potato</b>	<b>6</b>
Burnt onions, Parmigiano Reggiano and Black truffle <i>(Sulphites, Milk)</i>	
<b>Pork belly Bao bun</b>	<b>6</b>
Kimchi and Kew pie mayonnaise <i>(Gluten, Mustard, Sulphites, Egg)</i>	
<b>Roast bone marrow</b>	<b>6</b>
Chimichurri and sourdough <i>(Gluten, Sulphites)</i>	

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## Starters

<b>Summer pea pannacotta &amp; Cromer crab</b>	<b>13</b>
Garden herbs, vinegar jelly <i>(Sulphites, Crustaceans)</i>	
<b>Seared King Scallops</b>	<b>14</b>
Cauliflower tahini and pickled onion <i>(Molluscs, Sulphites, Sesame, Gluten)</i>	
<b>Tandoori Spiced Pumpkin Soup (PB)</b>	<b>9</b>
Pumpkin seed bhaji and Coriander oil <i>(Gluten, Soya, Celery)</i>	
<b>Beef Tartare</b>	<b>10</b>
Chilli, Spring Onion, Wasabi, Saffron Aioli, Egg Yolk, Crispy Vermicelli <i>(Egg, Sesame, Soya, Barley, Fish)</i>	
<b>Smoked Haddock and the flavours of kedgeree</b>	<b>9</b>
Fried quail egg, Curry Emulsion and Puffed rice <i>(Milk, Sulphites, Fish, Egg)</i>	

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## Main courses

<b>Aylesbury duck breast</b>	<b>27</b>
Roast carrot, Quinoa and toasted pistachio <i>(Sulphites, Gluten, Soya, Egg, Milk, Nut)</i>	
<b>Suffolk Lamb</b>	<b>27</b>
Pea Puree, Girolle mushrooms, turnip and onion <i>(Milk, Sulphites)</i>	
<b>Wood fired Butternut Squash (PB)</b>	<b>18</b>
Yellow Courgette, Pickled Fennel & Mustard, Fine Beans, Spring onion, Radish <i>(Gluten, Soya, Mustard)</i>	
<b>Loch Duart Salmon</b>	<b>26</b>
Celeriac puree, English cucumber, Oyster emulsion and Sea vegetables <i>(Fish, Mollusc, Egg, Mustard, Gluten, Sulphites)</i>	
<b>Centre Cut 8oz Fillet Steak</b>	<b>42</b>
<b>Dry Aged 10 oz Sirloin</b>	<b>37</b>
<b>Chateaubriand for 2</b>	<b>80</b>
<i>Hand Cut Chips   Vine Tomatoes   Duxelles</i>	
<i>(Egg, Milk, Sulphites, Gluten, Mustard)</i>	

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## Sides

<b>Peppercorn, Bearnaise Sauce or Chimichurri sauce</b>	<b>4</b>
<i>(Egg, Milk, Sulphites)</i>	
<b>Hand cut chips or Fresh French fries</b>	<b>4</b>
<i>(Gluten)</i>	
<b>Malt roasted carrots   Vadouvan spices</b>	<b>4</b>
<i>(Gluten, Milk)</i>	
<b>Sauté Spring greens   Tahini butter</b>	<b>4</b>
<i>(Sesame, Milk)</i>	
<b>Cider battered onion rings</b>	<b>5</b>
<i>(Gluten)</i>	
<b>BBQ Hispi cabbage   Black garlic butter</b>	<b>4</b>
<i>(Milk)</i>	
<b>Black truffle mash</b>	<b>4</b>
<i>(Milk)</i>	
<b>New potatoes   Herb butter   Smoked Maldon salt</b>	<b>4</b>
<i>(Milk)</i>	
<b>Mixed leaf salad</b>	<b>4</b>
<i>(Mustard, Sulphites, Gluten)</i>	
<b>Invisible chips</b>	<b>4</b>
<b>This is a donation to our chosen charity for the hotel</b>	



(PB) – Plant based ingredients are used for the production of this dish

(V) – Vegetarian based ingredients are used

All the dishes on the menu are inclusive of VAT.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. Where certain allergens are highlighted the allergen may relate to just one component of the dish, which may easily be substituted or removed.

We work closely to allergen guidelines for all our menu items, but due to the presence of some ingredients used in our kitchens, we can never guarantee a dish is completely free from any allergens or specific ingredients.