

THE OPENING ACT

LIGHT • MINIS • SMALL

Olives 5 • Smoked almonds 5 • Pork puff
scratchings 5

ALL HOUSEMADE

Warm focaccia or Plant-based bread,
Maldon sea salt, fresh rosemary, olive oil, balsamic 6
Warm cheese scone, tomato & chilli chutney 5.50
Sage & onion sausage roll, chutney 7
Venison scotch egg, Oxford sauce 8

MINI STARTERS

all 3 for 19

Haddock Schnitzel,
caper & lemon mayonnaise 8

Soy & honey braised pork belly bites,
caramelised apple sauce 8

Gem leaf & whipped Feta cheese,
garlic & herb breadcrumbs, smoky Arbequina olive oil 8

SMALL PLATES

Soup of the day,
warm cheese scone or focaccia 8

Haughley Farm chicken liver parfait,
maple cured bacon jam, crispy shallots, burnt apple purée 10

Grilled Norfolk asparagus,
crispy duck egg & house hollandaise 11

Cromer crab & avocado salad,
buttered thyme crumpet, green asparagus & wild
garlic mayonnaise 14 | 19 *with English new potatoes*

SANDWICHES

add house thick-cut chips or bowl of soup +3

'The Fish finger sandwich' 14

Rare roast beef 16

'BLT' 10

The Roast Mediterranean vegetable wrap
spicy hummus 10

Harissa chicken wrapper,
cucumber & fresh mint yoghurt 11

CENTRE STAGE

MEAT • POULTRY

Steak frites
30-day aged Black Angus sirloin served medium, cherry
tomatoes, French fries, peppercorn sauce 21 | 30

The Duke's shepherd's pie,
slow-cooked lamb, rich fresh minted sauce, mashed potato
& fresh seasonal vegetables 23

Ham, egg & chips,
honey & mustard glazed ham hock, fried Earls Colne egg,
thick-cut house chips, spiced pineapple ketchup 22

Hickory smoked brisket burger,
maple smoked bacon jam, Emmental cheese, crispy shallots,
mustard relish, French fries 21

Haughley chicken Kiev,
wild garlic butter, Lyonnaise potatoes, purple sprouting
broccoli, white wine morel mushroom sauce 26

Roasted Blythburgh pork chop,
petits pois à la française, potato pavé, crispy leeks, pork jus 25

VEGAN • VEGETARIAN

Umami-rich protein burger, toasted brioche, vegan
cheese, mustard relish, house thick-cut chips, coleslaw 19

Norfolk broccoli steak,
caramelised butter bean purée, whipped feta, straw
potatoes, chimichurri salsa 20

Spring vegetable tart,
local Asparagus, peas, mustard cream, cheese pastry, green
bean relish, balsamic dressed rocket salad 11 | 16 *with fries*



GUEST APPEARANCES

Catch our specials from local
farmers and fishermen alike!



SIDES - 6 each

Cauliflower cheese • French fries • House thick-cut chips
• Wild garlic buttered English new potatoes •
Buttered spring greens • Spring leaf salad • Harissa buttered
sprouting broccoli

THE FINALE

FRUIT • DAIRY • VEGAN

English rhubarb Pavlova,
Chantilly cream, whipped blood orange curd, toasted
almonds, lemon balm 9

Sticky toffee pudding,
Banana caramel, clotted cream ice cream 9

Chocolate ice cream sandwich,
chocolate parfait, strawberries, chocolate tuile 9

British cheeseboard
Suffolk blue • Cornish Yarg • Redwald
green tomato chutney, artisan crackers 14

Ice cream & sorbets
3 scoops 8 / 2 scoops 5.90 / 1 scoop 3

MINI DESSERTS

Tea or Americano included

Salted caramel chocolate éclair 6

English rhubarb Eton mess 6

Lemon posset, macerated strawberries 6
add scoop ice cream +3

ENCORE

Espresso 3.30 Macchiato 3.30

Latte 3.90 Cappuccino 3.90

Mocha 5.20 Flat white 3.80

Americano 3.60 Caffè freddo 4.80

◆ *all available decaffeinated* ◆

Strong +1.50 Add a syrup +1
vanilla, caramel or hazelnut

Hot Chocolate 4.60

Tea 3.60

*English breakfast, Decaf English breakfast, mao feng green,
Darjeeling Earl Grey, super fruit, peppermint, chamomile flowers*

*Please ask for our allergen menu. We cannot guarantee dishes are
allergen-free, so please inform us of any allergies or intolerances
before you order.*

Lunch

