

THE OPENING ACT

LIGHT • MINIS • SMALL

Olives 5 • Smoked almonds 5 • Pork puff
scratchings 5

Warm focaccia or plant-based bread
Maldon sea salt, fresh rosemary, olive oil, balsamic 6

Warm cheese scone
green tomato chutney, 6

Ham hock sausage roll, piccalilli 7

Wild boar Scotch egg
red onion & juniper jelly 8

MINI STARTERS

all 3 for 19

Haddock schnitzel
caper & lemon mayonnaise 8

Spicy lamb skewers
Greek yoghurt, pumpkin seed zhoug 8

Gem leaf & butterbean whip
brown sugar roasted cashews 8

SMALL PLATES

Soup of the day
warm cheese scone or focaccia 8

Haughley chicken satay tacos
coconut cream, piquillo peppers & spring onions 10

Grilled Ardleigh 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*

CENTRE STAGE

MEAT • POULTRY • GAME

Steak frites

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

Suffolk lamb Barnsley chop
spring bubble & squeak, minted pea purée, new season peas
& broad beans, lemon & rosemary cream 28

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, Emmenthal cheese, crispy
shallots, mustard relish, French fries 21

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

Seared Gressingham duck breast
Thai green curry sauce, sticky rice cake, crispy basil leaves,
Ardleigh asparagus 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 21

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 - 5^{.75} each

French fries • our house thick-cut chips • wild garlic
buttered English new potatoes • buttered spring greens •
cauliflower cheese • harissa buttered tenderstem broccoli •
spring leaf salad

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 praline mousse
vanilla shortbread, hazelnut & tonka bean ice cream 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

Earl Grey truffle tart, apricot jam 6

English rhubarb Eton mess 6

Strawberry & matcha pâte de fruits 6
add a scoop ice cream +3

ENCORE

Espresso 3^{.30} Macchiato 3^{.40}
Latte 3^{.90} Cappuccino 3^{.90}
Mocha 5^{.20} Flat white 3^{.80}
Americano 3^{.60} Caffè freddo 4^{.20}

◆ *all available as 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.*

Supper



© Keven Law - Monday June 9th 2008.