

THE OPENING ACT

LIGHT • MINIS • SMALL

Olives 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
Melon, prosciutto, feta olive oil 9
Chorizo & pork Scotch egg, maple aioli 8

BITE SIZE

all 3 for 19

Crispy Cornish sardine
Bloody Mary aioli 8
Soy & honey glazed pulled pork
Kinako toast, Kimchi 8
Butternut squash croquettes
ricotta sage whip 8

SMALL PLATES

Soup of the day
warm cheese scone *or* focaccia 8
House dry cured Gressingham duck
Jerusalem artichoke, lacto fermented blackberries,
sweet & sour vinaigrette 13
Steamed Fowey mussels mariniere sauce,
house buttered crumpet, fresh chives 12
Pumpkin & butterbean hummus
pumpkin seed dukkah, toasted pitta 11

SNACK or SIDE - YOU DECIDE

6 each ^{or} 3 for 15

French fries • house thick-cut chips
Seriously sexy hot sides:
Mini fondant potatoes, garlic & thyme butter
Dirty cauliflower cheese of the day
Sweetcorn fritters, herb aioli
Almond buttered green beans & peas
No heat required seriously cool:
Baby beetroot & quinoa salad, orange & lovage
Salad, sweet corn, vine tomatoes, spring onions
fresh basil & white wine vinaigrette

CENTRE STAGE

MEAT • POULTRY • GAME

Steak frites
30-day aged Black Angus sirloin served medium, cherry
tomatoes, French fries, peppercorn sauce 22 | 30
Local East Anglian lamb
roasted rump, crispy belly, glazed sweetbread, fondant
potatoes, artichokes, courgettes, mint red wine reduction 28
Ham, egg & chips
honey & mustard glazed ham hock, fried Earls Colne egg,
thick-cut house chips, spiced pineapple ketchup 24

Hickory-smoked brisket burger
maple-smoked streaky bacon, Emmenthal cheese, crispy
shallots, mustard relish, thick-cut chips 21

Haughley Farm chicken Kiev
smoked maple bacony sweet corn, pearl barley risotto,
purple sprouting broccoli 25

Caesar salad
baby gem leaves, white anchovies, crispy bacon, focaccia
croutons, soft-boiled egg 19 *add smoked salmon or smoked chicken 9*

VEGAN • VEGETARIAN

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

Crown Prince pumpkin, porcini ravioli
sage & Parmesan butter sauce 22

Roasted beetroot Tarte Tatin
crunchy fresh peppery salad, goat's curd, pickled Dedham
pears, walnuts 18 | 23 *with French fries*



GUEST APPEARANCES

Catch our specials from the local
fishermen & farmers alike!



SANDWICHES & WRAPS

add house thick-cut chips ^{or} a bowl of soup +4
Fish finger sandwich, house tartare sauce 14
Rare roast beef, horseradish, tomato, sticky red onions 16
Ham hock, Emmenthal cheese, gherkins,
Pommery mustard 10
Shredded chicken, avocado, herb aioli wrap 11
Sweet corn fritter butterbean hummus wrap 10

THE FINALE

FRUIT • DAIRY • VEGAN

Apple terrine
cinnamon palmier, vanilla pod ice cream 9
Sticky toffee Pain Perdu
plum compote, rum & raisin ice cream 9
Rich chocolate mousse
spiced poached Dedham pear, amaretti biscuits 9
British cheeseboard
Suffolk Blue • Norfolk Dapple • Baron Bigod
green tomato chutney, artisan crackers 14

Saffron ice cream & sorbets
3 scoops 8²⁰ / 2 scoops 6⁵⁰ / 1 scoop 3³⁰

BITE SIZE PUDDINGS

Tea or Americano included

Chocolate & orange macaroon 6
Apple fool, cinnamon crumble 6
Pecan pie, banoffee cream 6
add a scoop of ice cream +3

DEDHAM CREAM TEA

Selection of afternoon teas

Homemade buttermilk scones 12
fruit & plain scones, clotted cream, Tiptree jam

ENCORE

Espresso 3³⁰ Macchiato 3⁴⁰
Latte 3⁹⁰ Cappuccino 3⁹⁰
Mocha 5²⁰ Flat white 3⁸⁰
Americano 3⁶⁰ Caffè freddo 4²⁰

♦ *all available as decaffeinated* ♦

Strong +1⁵⁰ Add a syrup +1
vanilla, caramel, gingerbread or hazelnut
Hot chocolate 4⁶⁰

Tea 3⁶⁰

*English breakfast, Decaf English breakfast, Mao Feng green, Darjeeling,
Earl Grey, super fruit, peppermint, chamomile flowers*

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