

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

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
Pumpkin & butterbean hummus
pumpkin seed dukkha, 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 • VEGETARIAN • VEGAN

Steak frites
30-day aged Black Angus sirloin served medium, cherry
tomatoes, French fries, peppercorn sauce 30
Hickory smoked brisket burger
maple smoked bacon jam, Emmenthal cheese, crispy
shallots, mustard relish, French fries 21
Umami-rich protein burger
toasted brioche, vegan cheese, mustard relish,
house thick-cut chips, coleslaw 19
Roasted beetroot Tarte Tatin
crunchy fresh peppery salad, goat's curd, pickled
Dedham pears, walnuts 18 | 23 *with French fries*

SUNDAY ROASTS

Yorkshire pudding, roasted potatoes, fresh seasonal
vegetables & proper gravy accompany *all* Sunday's roasts
Roast beef sirloin, medium rare 27
Roast pork loin, sage & onion stuffing, crackling 25
Roast chicken, homemade sage & onion stuffing 25
add an extra slice of beef or pork +5
The Marlborough Wellington
roasted celeriac, wild mushroom, spinach 23
A naughty sharing cauliflower cheese 6



GUEST APPEARANCES

Catch our specials from local
farmers and fishermen alike!



*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.*

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 3³⁰
Latte 3⁹⁰ Cappuccino 3⁹⁰
Mocha 5²⁰ Flat white 3⁸⁰
Americano 3⁶⁰ Caffè freddo 4⁸⁰

◆ *all available as decaffeinated* ◆

Strong +1⁵⁰ Add a syrup +1⁵⁰
vanilla, caramel or hazelnut

Hot chocolate 4⁶⁰
Tea 3⁶⁰

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