



“Abbey Garden” (Suffolk gin, apple, cucumber, elderflower) 11
“Blood Orange Cooler” (Blood orange, lemon, sugar, soda) 4.5

STARTERS

Three cheese arancini
sautéed wild mushrooms, smoked garlic purée 9

Chicken and ham hock terrine
pickled vegetables, piccalilli purée 8

Cured mackerel fillet
mackerel pâté, black olive, heritage tomatoes 11

Cauliflower and truffle soup
homemade bread 7 (ve)

Pan fried scallops
rhubarb, pistachio, shaved fennel 15

Asparagus panna cotta
courgette and rocket pesto 9

MAIN COURSES

“Pickwick Pie”
Steak and red wine pie,
roasted new potatoes, roots 17

Pan roasted cod fillet
*fricassée of peas, pancetta, potatoes
and samphire* 19

Trio of Salt Marsh lamb (shoulder, rump, rib croquette)
spring vegetables, boulangère potatoes 34

Aged Black Angus 10oz sirloin steak
shallot, béarnaise, triple cooked chips 29

Potato rosti
wild mushrooms, butternut squash, salsa verde 16 (ve)

Beer battered haddock and chips
warm tartare, caramelised lemon, pea purée 16

Slow roasted chicken
asparagus risotto, English morel, crispy skin 20

SIDES

Triple cooked chips 4

Heritage tomato and feta salad 5

Tenderstem broccoli, toasted almonds 4

New potatoes, *garlic and rosemary butter* 4

Honey roasted carrots and parsnips 4

“Posh chips”, *truffle oil, Parmesan,
béarnaise* 5.5

NIBBLES

Nocellara olives 4

Crispy whitebait, *Marie Rose* 5

Homemade bread, *truffle and honey butter, olive oil and aged balsamic* 4.5

Baked truffled camembert, *homemade bread (to share)* 15

Red pepper hummus, *music paper* 4.5

Garlic prawns, *aioli* 6