

DINNER MENU

Warm Mini Loaf £3.00

Puttanesca Olives £3.00

Starters

Soup of the Day 5.50

Wild Mushroom Fricassée, Gluten-free Toast, Chive Creme Fraiche
6.50

Blythburgh Pork & Apple Terrine, Cornichons & Toasted Bloomer
7.00

Pan-fried Native Scallops, Smoked Pork Belly, Parsnip Purée &
Beetroot Crisps 10.00

Mains

Free-range Merrifield Duck Breast, Rösti Potato, Chestnut &
Madeira Jus 19.75

Butternut Squash, Spinach & Barley Wellington, Vegetarian Gravy
13.50

Slow-cooked Shoulder of Cornish Lamb, Roasted Squash & Kale,
Mint Jus 18.00

Loch Duart Salmon Fillet, Roasted Beetroot, Chive Butter Sauce
16.75

28 Day Dry-aged 10 oz Rib Eye Steak 26.00

All Served with Rocket, Chips & a choice of either Béarnaise or
Horseradish Crème Fraîche

Puddings

Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream 6.00

Apple & Ginger Sticky Toffee Pudding, Clotted Cream 6.00

Raspberry Ripple Cheesecake, Raspberry Sauce 6.00

Pear, Almond & Amaretto Trifle 6.00