

A LA CARTE

Nibbles Focaccia, caramelised onion butter 4 Nocellara olives 4



Starters

Pea & asparagus soup 9. Warm bread

Salt beef brisket 12. Pickles, charred shallot, smoked mayonnaise

Gochujang popcorn 12. Chicken, spring onion, pickled shallot, sesame seed

Salt & pink peppercorn prawns 15. Lime mayonnaise

Burrata 12. Wasabi salsa verde, black olives

Smoked salmon 12. Potato salad, pickled beetroot, dill

Jackfruit tikka bites 9. Cucumber & carrot pickle, mango chutney

Mains

Great Garnett's pork trio 30. Belly, tenderloin & pork fennel sausage, red cabbage, mash, apple sauce, wholegrain mustard jus

2 to 3lb half lobster 35. Garlic butter, frites. **Whole lobster** 70.

Teriyaki salmon 28. Jersey royals, wild garlic, beurre blanc, asparagus

Whole sea bream 30. Lemon grass, ginger, chilli, lime, red wine soya sauce, sticky rice

Miso glazed cauliflower 24. Vermicelli noodles, coriander, lime, coconut cream, charred pak choi

Chicken supreme 26. Crushed sweet potato, feta, chill & coriander mash, arrabbiata sauce

Tournedos Rossini - 8oz beef fillet 46. Girolles, wilted spinach, potato rosti, duck pate, Madeira jus

STEAK EXTRAS. **Half a lobster** garlic butter 35. **Two king prawns** 10

Sides

Frites / **Chunky chips** / Parsley buttered jersey royals / Caesar salad / Panzanella salad / Creamed mash / Braised red cabbage / Buttered green beans / Tenderstem broccoli 5

Grilled asparagus 6

Desserts

Brioche bread & butter pudding 10
Chocolate orange ice cream or custard

Lemon Posset 10
Ginger shortbread

Sticky toffee pudding 10
Vanilla ice cream or custard

Apple & rhubarb crumble 10
Vanilla ice cream or custard

Coconut panna cotta 9
Mango puree, candied pistachio (vegan)

Three cheeses 11
Red onion chutney, crackers, celery, grapes

A discretionary 12.5% service charge will be added to your bill. Should you go straight to main course there could be a 30 minute wait. As mentioned when you booked online, we may require your table at the time stated so please check with your server. All dishes subject to change due to ingredient availability.

FIXED PRICED MENU

£24 for 2 courses / £30 for 3 courses

Wednesday, Thursday, Friday & Saturday lunchtime until 3pm & Wednesday or Thursday evening.

Starters

Pea & asparagus soup Warm bread.

Smoked salmon Potato salad, dill, creme fraiche

Jackfruit tikka bites Cucumber & carrot pickle, mango chutney

Tomato, basil & mozzarella bruschetta Sunblushed tomato, balsamic pesto

Mains

Suffolk chicken breast Crushed sweet potato, feta, chill & coriander mash, arrabbiata sauce

Fish pie Salmon, cod, smoked haddock, lobster bisque, creamy sauce, topped with mash

Miso glazed cauliflower Vermicelli noodles, coriander, lime, coconut cream, charred pak choi

Minute steak Frites, peppercorn sauce

Desserts

Lemon Posset Ginger crumb

Apple & rhubarb crumble Vanilla ice cream

Sticky toffee pudding Vanilla ice cream or custard

Coconut panna cotta Mango puree, candied pistachio (vegan).

Sides

Frites / Chunky chips / Parsley buttered jersey royals / Caesar salad / Panzanella salad / Creamed mash / Braised red cabbage / Buttered green beans / Tenderstem broccoli 5

Grilled asparagus 6

SUNDAYS £28 for 2 courses / £36 for 3 courses

Our set menus are available all day Wednesday, all day Thursday, Friday until 3pm, and Saturday until 3pm. A discretionary 12.5% service charge will be added to your bill. Should you go straight to main course there could be a 30 minute wait. As mentioned when you booked online, we may require your table at the time stated so please check with your server. Our set menus are not available for big celebrations or special occasions. All dishes subject to change due to ingredient availability.