

2 courses 17.95 3 courses 20.95

Bites

Whipped Goats cheese 3.50

Hazelnut, pomegranate & crostini

Crispy squid 3.00

Lemon & Herb aioli

Tempura Cod goujon 3.50

Red chilli ketchup, coriander

House focaccia 3.50

Rapeseed oil

Starters

Aspalls cider mussels (Available as a main course with chips 11.90)

Granny smith apple, pancetta

Smoked haddock & potato fish cake

Leek, grain mustard dressing, poached egg, hollandaise, crispy bacon

Char Siu sticky beef cheek

Pickled plum, sesame seeds, Asian slaw

Beetroot & goats cheese salad (Available as a main course 11.90)

Walnuts, orange & parmesan

Smoked Mackerel pate

Apple jelly, horseradish crème fraiche & focaccia crostini

Suffolk crispy Chicken (Available as a main course 11.90)

Caesar salad, anchovies, parmesan & hens egg

Starters £5.95 individually

Mains

Suffolk chicken breast 14.90

Potato & mushroom pithivier, artichoke puree & creamed spinach

Waterfront fish pie 13.50

Buttered potatoes, French beans, peas, broccoli

8oz Rump steak 17.50 (2.00 supplement for set menu)

Caramelised onion, king oyster mushroom, peppercorn sauce, triple cooked chips

Spinach & ricotta cannelloni 13.85

Butternut squash, English truffle, sage

Glazed Dingley dell Pork belly 15.25

Potato & black pudding croquette, celeriac slaw, crackling, apple puree

IPA battered Haddock 12.50

Samphire, tartare sauce, triple cooked chips

Sides

Dauphinoise potatoes 4.00

Pancetta crumb

Savoy cabbage 3.00

Grain mustard sauce, crispy bacon

Roasted root vegetables 3.00

Hazelnuts, rosemary

Triple cooked chips 3.00

Desserts

Chocolate tart

Peanut praline, salted caramel ice cream

Poached plum Pavlova

Blackberry curd, Lemon verbena

Mango posset

Passionfruit & pineapple salsa, mint, coconut biscuit

Apple crumble

Caramel, Clotted cream

Cheese board (£2.00 supplement)

Selection of three cheeses, Wheat biscuits, chutney, celery, grapes

Desserts £5.95 individually

Waterfront specials

Creedy Carver Duck breast,

Potato terrine, orange, fennel, fresh chicory, pistachio **22.00**

Halibut

New potatoes, clam & mussel beurre blanc, samphire, saffron aioli **25.00**

Lamb neck fillet

Champ mash, pulled lamb croquette, pickled courgette, salsa verde **19.50**

Beef wellington

Parsnips, creamed mashed potato, carrot puree, English kale, red wine sauce **29.50**

For full allergen information please ask a member of staff

