

2 courses 17.95 3 courses 20.95

**Bites**

**Whipped Goats cheese 3.50 | Crispy squid 3.00 | Honey glazed chicken wings 3.50 | House focaccia 3.50**  
Hazelnut, pomegranate      Lemon & Herb aioli      Sriracha mayonnaise      Rapeseed oil

**Starters**

**Thai spiced mussels (Available as a main course with chips 11.90)**

Coconut, coriander & caramelised peanut

**Waterfront fish cake**

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

**Smoked Suffolk 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 14.50**

Buttered potatoes, French beans, peas, broccoli

**8oz Sirloin steak 17.50 (5.00 supplement for set menu)**

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

**Miso glazed aubergine 14.00**

Spiced lentils, sesame, coriander, yogurt flatbread

**Glazed Dingley dell Pork belly 15.50**

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

**Fillet of Sea bass 15.90**

Wild garlic & pea velouté, crushed new potatoes, pickled shallots, sea herbs

**IPA battered haddock 13.50**

Triple cooked chips, samphire, tartare sauce

**Sides**

**Dauphinoise potatoes 4.00**

Pancetta crumb

**Buttered asparagus 4.00**

Shaved parmesan

**Purple sprouting broccoli 4.00**

Almond butter

**Triple cooked chips 3.00**

**Desserts**

**Chocolate S'mores**

Peanut butter shortbread, crème fraiche

**Lemon Pavlova**

Macerated strawberries, sorbet

**Baked custard tart**

Nutmeg, ginger poached rhubarb

**Apricot crumble**

Vanilla ice cream

**Cheese board (£2.00 supplement)**

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

**Desserts £5.95 individually**

For full allergen information please ask a member of staff

**Light lunch (available Monday-Saturday lunch times)**

**Sandwiches served on house baked focaccia**

**Soup of the day 6.00**

Seasonal garnish

**Smoked Salmon platter 8.00**

House focaccia, capers, lemon, Horseradish

**Roast beef & horseradish 7.50**

Watercress, house crisps

**Mature cheddar & Tomato chutney 6.00**

Cos lettuce, house crisps

**Smoked chicken & bacon 8.50**

Cos lettuce, tomato, mayonnaise, house crisps

**Waterfront specials**

**Hake Fillet**

Filled tortellini, braised fennel, crab bisque, cherry tomato, dill **19.95**

**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**

Buttered Jersey royals, local asparagus, parmesan, truffle aioli, red wine sauce **29.50**

