

gf - gluten free
df - dairy free
v - vegetarian
veo - vegan option
n - contains nuts

gfo - gluten free option
dfo - dairy free option
vo - vegetarian option

STARTERS

- Roasted tomato & confit garlic focaccia, rapeseed oil 4 df, v, ve
 Beetroot & vodka cured salmon celeriac and fennel salad, horseradish cream 7 gf, dfo
 Ham hock & leek terrine red onion marmalade, crostini 6.5 df, gfo
 Parsnip, leek & potato soup parsnip crisps 6 gf, df, ve
 Breaded brie bites cranberry & apple chutney, dressed rocket 6.5 v
 Marinated olives 3.5 gf, df, v, ve

MAINS

- Braised feather-blade, leek & horseradish mash, buttered savoy & pancetta, roasted carrot, red wine sauce 16.5 gf, dfo
 Creamed garlic mushroom & spinach tart cheddar custard cream, glazed root vegetables 14 gfo, v
 Pan-fried seabass, parmentier potatoes, creamed spinach & leek, white wine velouté, chorizo crumb 17 gfo, dfo
 Adnams battered haddock, triple cooked chips, buttered garden peas, tartare sauce, lemon 14 dfo
 10oz Dedham vale sirloin, triple cooked chips, creamed mushroom & spinach, caramelised onions, peppercorn sauce 23 gf, dfo
 Korean fried chicken burger, toasted brioche bun, kimchi slaw, gem lettuce, asian mayo, fries 15 gfo, df
 Mushroom & mozzarella wellington, triple cooked chips, roasted onion, creamed spinach 16 v, veo

DESSERTS

- Dark chocolate & peanut delice, peanut praline, ice cream 6 gf, df, veo, n
 Cherry & almond frangipane, boozy cherries, sorbet 6 v
 Sticky toffee pudding, butterscotch sauce, cream 6 v
 Duo of British cheese, chutney, grapes, celery, wheat biscuits 8 gfo, vo