



## STARTERS

<b>SMOKED HADDOCK FISHCAKE</b> Coconut & red Thai curry sauce, lemon oil	<b>£12.00</b>
<b>WILD MUSHROOMS</b> Chive cream, toasted brioche, poached 'Glovers Farm pasture raised egg' chive oil	<b>£11.00</b>
<b>QUEENIE SCALLOPS</b> Garlic & parsley butter, baguette	<b>£13.00</b>
<b>A &amp; M FRARY LOCAL MUSSELS</b> White wine, garlic, shallots & cream, baguette	<b>£12.50</b>
<b>MUNTJAC CAPPACIO</b> Haunch fritter, pickled walnut emulsion, 'Isle of Mull' cheese, cooking liquor reduction	<b>£12.00</b>
<b>PHEASANT SCHNITZEL</b> Chaat spices, coconut & lime raita, mang chutney, poppadum crumb, pickled carrot salad	<b>£13.00</b>

## MAINS

<b>TO SHARE - £75</b>	
<b>CHATEAUBRIAND FOR TWO</b> Nduja dauphinoise potatoes, mixed greens, café de Paris butter	<b>£75.00</b>
<b>FILLET OF SALMON</b> Crushed lemon potatoes, leeks, A & M Frary (Wells-next-the-Sea) mussel & parsley cream sauce, pea puree	<b>£22.00</b>
<b>CAULIFLOWER STEAK</b> Sage & onion crumb, Baron Bigod cheese fritter, cauliflower puree, parmentier potatoes, sage oil	<b>£18.00</b>
<b>FISH &amp; CHIPS</b> Beer battered haddock, hand cut chips, minted peas, tartare sauce	<b>£18.00</b>
<b>DOUBLE CHEESE &amp; BACON BURGER</b> Brioche bun, burger sauce, gherkin, gem lettuce, cauliflower slaw, hand cut chips	<b>£20.00</b>
<b>CHICKEN BREAST</b> Tomato and basil sauce, gnocchi, roast cherry tomatoes and cavolo Nero	<b>£23.00</b>
<b>FILLET OF BEEF ROSSINI</b> Pate & red wine sauce, rosti potato & sauté sprout tops	<b>£28.00</b>
<b>GRESSINGHAM CONFIT DUCK LEG</b> Braised puy lentils, parsnip puree	<b>£28.00</b>

## SIDES - £4.50

Chorizo hispi cabbage / maple & sesame chanteney carrots / hand cut chips / fries

*Continued over ...*



CHILDRENS MENU - £8.00

**BURGER & FRIES, PEAS  
FISH & FRIES, PEAS  
CHEESE TOPPED PASTA, GARLIC BREAD**

DESSERTS - £10.00

**PAIN AU CHOCOLATE BREAD & BUTTER PUDDING**  
Baileys cream sauce

**CHOCOLATE MOUSSE CAKE**  
Vanilla crumb, salted caramel ice cream

**STICKY TOFFEE PUDDING**  
BANANA CARAMEL SAUCE, HONEYCOMB ICE CREAM

**APPLE TARTE TATIN**  
Clotted cream ice cream

**SELECTION OF LOCAL CHEESES - £12.00**  
chutney & biscuits

**ICE CREAMS - £2.50 A SCOOP**  
Vanilla / Chocolate / Strawberry / Clotted Cream / Rum & Raisin  
Honeycomb / Christmas Cake! / Coconut / Ginger

**WASTE TASTES GREAT** – these drinks have been made by our kitchen utilising produce that may have otherwise been wasted like banana skins, lemon skins, and off cuts of sticky toffee pudding. **£5.00 each**

**Limoncello / Banana Rum / Blackberry Whisky / Quince Vodka  
Spiced Blackberry Rum / Strawberry Gin / Sloe Gin / Pineapple & Chilli Vodka**