

A - Alcohol. **C** - Crustaceans. **D** - Dairy. **Ce** - Celery. **G** - Gluten. **F** - Fish. **N** - Nuts. **P** - Peanuts. **E** - Eggs. **L** - Lupin.
Mo - Mollusc. **Sd** - Sulphur Dioxide. **S** - Soya. **Mu** - Mustard. **Se** - Sesame Seeds.
Pb - Pregnant Beware. **X** - Possible cross contamination. **()** - May be excluded

Please check with your server on the day to make sure that no ingredients have changed.

The Rose Bloody Mary - Absolut vodka, house spiced tomato juice, chilli flake rim D, Ce, Mu, E, F, G 11.5

STARTERS

Burrata, heirloom tomatoes, spiced romesco, chervil crumb, herb oil (v) - G, E, D, (N), (Se), (Sd), (Ce), (Mu) 10.5
Halloumi fries, red pepper ketchup (v) D, Sd 6.5
Charred broccoli, butterbean cream, harissa oil, chilli (vg) - (G), (N), (Se), (Sd) 7.0
Slow cooked beef croquettes, 'nduja mayo - G, E, S, D, Se, Sd, Ce, Mu 8.5
Padrón peppers, crispy shallots (vg) 6.5

ROASTS

All our roasts are served w/ a Yorkshire pudding, duck fat roast potatoes, maple glazed carrot, parsnip, swede crush, savoy cabbage & gravy

Chef's roast, Hereford beef, pork belly, roast chicken, sage & onion stuffing - G, E, D, (S), Sd, (F), (Ce), (L) 24.0
Herb fed Yorkshire roast chicken, sage & onion stuffing - G, E, D, (F), (S), Sd, (Ce), (Mu) 18.5
Duroc Hampshire roasted pork belly, apple sauce - G, E, D, (S), Sd 17.5
28-day aged Hereford beef, horseradish cream - G, E, D, (S), Sd 21.0
Beetroot & herb Wellington, vegan gravy (v)(vg on request) - G, (P), (N), Se, Sd, Ce 16.5

SUMMER ROASTS

Weather a bit warm for a full on roast? Substitute the usual trimmings for a specially paired salad

28-day aged Hereford beef, lamb's lettuce, cherry tomato, pickled shallots, roasted beetroot, nectarine, provola D, Sd, (N), (Ce), (Mu) 17.5
Suffolk roast chicken, cos lettuce, Parmesan, Caesar dressing, focaccia croutons G, E, F, D, (P), (S), (N), (Sd), (Mu) 16.0
Roast Waveney valley pork belly, apple slaw, radish, red onion, pineapple, mustard dressing Sd, Mu 15.0

SIDES

Skillet of cauliflower & four cheeses (v)G, (S), D, Mu	6.5	Duck fat & rosemary roast potatoes (vg on request)	6.0
Pigs in blankets, sage & onion stuffing G, (E), (F), (S), (D), (Se), Sd, (Ce), (Mu)	7.0	Individual Yorkshire pudding (v) G, D, E, (S)	1.0

MAINS

Cider-battered line caught haddock, tartare sauce, mushy peas, triple cooked chips - E, F, D, Sd 17.0
Smash burger, double Herefordshire beef patty, American cheese, onions, pickles, house sauce, skin-on fries G, E, (P), (S), D, (N), (Se), Sd, Ce, Mu 16.0
Plant-based burger, vegan jalapeño mayo, vegan gouda, tomato chutney, lettuce, onion, skin-on fries (vg) G, (E), (P), (S), (Sd), Mu, (L) 16.0

DESSERTS

Triple chocolate brownie, vanilla ice cream (v) - G, E, (P), S, D, (N), (S), (Sd) 6.5
Sticky toffee pudding, vanilla ice cream (v) - (E), (P), (S), D, (N), (Se), (Sd) 6.5
Baked New York cheesecake, berry coulis (v) - (G), (E), (P), S, (D), (N), (S), (Sd) 6.0

PIZZAS

Margherita, buffalo mozzarella, fior di latte, tomato base (v) - G, D, (S), (Mu), (L) 11.5
Pepperoni, fresh chilli, red onion, fior di latte, tomato base - G, (E), S, D, (S) 12.5
Cajun beef, red onion, jalapeños, coriander, fior di latte, tomato base - G, D, (S), (L) 12.5
Anchovy, red onion, capers, fior di latte, tomato base - G, F, (S), D, (Mu), (L) 13.0
Pancetta, rocket, Parmesan, cherry tomato, fior di latte, white base - G, (E), S, D, (Se) 13.0
Italian sausage, friarelli, scamorza, fior di latte, tomato base - G, (E), (S), D, (S), (Mu), (L) 12.5
Artichoke, mushroom, gorgonzola, truffle oil, fior di latte, tomato base (v) - G, (S), D, (Mu), (L) 12.5
Vegana, garlic oil, oregano, olives, courgette, piquillo peppers, spinach, vegan cheese, tomato base (vg) - G, (S), (Mu), (L) 12.0

Crust dips – 'nduja mayo - E | aioli (v) - E 1.5 each
Add any topping 2.0 each

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.

An optional 12.5% will be applied to your bill, all of which goes to our staff