

SET

MONDAY-SATURDAY
12:00-5:30PM

SET MENU

TWO COURSES 26

THREE COURSES 29

STARTERS

BRITISH
STRACCIATELLA

Sweet & Sour Pumpkin, Peppery
Leaves, Mustard Dressing

V • VGO

BLYTHBURGH
PORK TERRINE

Toasted Sourdough, Prunes,
Plum Ketchup

GFO

SMASHED SPLIT
PEA SOUP

Coal-Roasted Candy
Beetroot, Croutons

V • GFO

MAINS

SEA BREAM

Crispy-Skinned Fillet, Creamy Spring
Onion Mash, Parsley Sauce

GF

COAL ROAST CHICKEN CAESAR

Butterflied Leg, Gem Lettuce, Aged Parmesan,
Caesar Dressing, Herby Breadcrumb

GFO

MUSHROOM PAPPARDELLE

Marsala Cream, Veggie Parmesan

V • VGO • GFO

STEAK DIANE

7oz Bavette, Classic Diane Sauce, Chips

SUPPLEMENT +5 | GFO

SIDES

ALLOTMENT SALAD

VG • GFO | 6

PROPER CHIPS

VG • GFO | 6.5

SEASONAL GREENS

VG • GF | 6

DESSERTS

BOOZY CHOCOLATE
PUDDING

Orange Custard

V

CRÈME BRÛLÉE

Ginger Brandy Snap,
Hedgerow Berries

V • GFO

HOUSE ICE CREAM
& SORBET

Ask for Today's Flavours

V • VGO • GF

LUNCH FAVOURITES

Available from 12pm to 4pm

MONDAY–TUESDAY
SOUP & A TOASTIE

Always Seasonal. Ask The Team
For Today's Pairing

15.5

WEDNESDAY–THURSDAY
STEAK & CHIPS

7oz British Bavette, Peppercorn
Sauce, Watercress, Chips

19.5

FRIDAY
FISH & CHIPS

Beer-Battered Hake, Mushy Peas,
Pickled Wally, Chips, Tartare Sauce

19.5

V • Vegetarian, VG • Vegan, VGO • Vegan option, GF • Gluten Free, GFO • Gluten Free option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.