

Oysters & Nibbles

Maldon Rock Oysters*

Shallot vinegar / beer battered & sweet chilli sauce

Three 12 Six 21 Twelve 37

Perfectly paired with Nyetimber Classic Cuvée 125ml 13.5

Belazu marinated olives 5*, *ve 93kcal*

Roasted garlic & Fava bean hummus and flatbread 6.5**, *v 380kcal*

Spiced chorizo Sausage 7.5* *635 kcal*

Starters

Smoked cheddar & cauliflower croquettes, black garlic apple ketchup, fine herb salad 10.5* *323kcal*

Marinated burrata, bitter leaf, pear and walnut, balsamic onion seed dressing 10* *675kcal*

Roasted beetroot tartar, apple ketchup, smoked sour cream, radish 10* *219kcal*

Sweetcorn velouté, charred corn, roasted chorizo 9.5 *397kcal*

'Staithe Smokehouse' salmon, horseradish cream, cucumber salad, apple 13* *151kcal*

Gressingham Duck liver parfait, madeira jelly, ginger & orange 10** *809kcal*

Mains

Roasted Parsnip Risotto, mulled wine poached salsify, chestnut 18* *1191 kcal*

Bavette steak, charred tender stem, chimichurri, red pepper piperade 22* *1191 kcal*

Guilt-head Sea bream, Thai green sauce, wilted greens, potato gnocchi 22* *393 kcal*

Hake fillet, honey glazed parsnip, roast garlic velouté, Brussel sprout colcannon 23* *228 kcal*

Wild Mushroom and Chestnut Ragu, celeriac tagliatelle** 18 *ve 294kcal*

Holkham estate Venison, Potato and Celeriac Terrine, Sautéed sprouts & red cabbage puree 28* *1017kcal*

Priors Hall Farm pork belly, potato & celeriac terrine, winter greens, red wine jus 24* *494kcal*

28-day aged 8oz sirloin steak, triple cooked chips, dressed salad 32* *1118kcal*

Add peppercorn 86kcal | red wine jus 74kcal | chermoula 83kcal, v'e 2.5*

Herefordshire 700g ribeye on the bone - *for 2 to share (25min cooking time)*

Parmesan & truffle triple cooked chips, slow roasted garlic, chermoula & peppercorn sauce 79*

Sides £5

House Salad**, *ve 180kcal*

Paprika and garlic roasted potato & sour cream*, *v 498kcal*

Buttered Greens*, *ve 260kcal*

Truffle & parmesan fries, *v 494kcal*

Triple cooked chips* *ve*

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens. Adults need around 2000kcal a day. A discretionary service charge of 10% will be added to your bill.

* non-gluten containing ingredients, ** dish customised to non-gluten containing ingredients, v - vegetarian, ve - vegan

Scan for full
allergens
breakdown

