

Maldon Rock Oysters

Shallot vinegar // Tempura

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

Ham hock & rarebit croquette 5

Baba ghanoush, dukkha, banana naan 6

Starters

Butternut squash & goat's cheese ravioli, burnt butter & sage 9.5

Binham Blue & nashi pear salad, radicchio, pickled walnut 8.5

Dorset clam chowder, chorizo croutons, lobster oil 10

Herefordshire beef carpaccio, capers, rocket, parmesan, aioli 11

Staithe Smokehouse salmon, crème fraîche, rye 10.5

Mains

Brancaster Staithe moules marinières 11.5 / 18.5

Smoked cherry tomatoes & aubergine gnocchi, lemon dressed rocket 18

Butter poached cod, Dorset clam chowder, beetroot salad, preserved lemon 26

Norfolk chicken supreme, barley orzotto, autumnal greens, hazelnuts 24

Sandringham Estate venison loin, Jerusalem artichoke, pickled fig, cocoa nibs 32

Line caught whole market fish, caper & parsley butter, fennel salad 28

Herefordshire 40-day aged sirloin, truffle & kombu rösti, red wine jus 38

Herefordshire 700g 40-day aged ribeye on the bone, spinach & wild mushroom
for 2 to share 75

Sides

Tempura vegetables, lemon aioli 5.5

Rocket, nashi pear, parmesan 5

Roasted carrot, dukkha, goats cheese 5.5

Steamed broccoli, & lemon oil 5

Jerusalem artichoke, spinach, raisin, honey 5

Triple cooked chips or skinny fries 4.5

Add parmesan & truffle 1.5