

Maldon Rock Oysters

Shallot vinegar // Tempura & sweet chilli

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

Starters

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

Caramelised pear and stilton salad, radicchio, pickled walnut 8.5

Clam chowder, chorizo croutons, lobster oil 10

Beef carpaccio, capers, rocket, parmesan, aioli 11

Staithe Smokehouse salmon, crème fraîche, rye 10.5

Mains

Brancaster Staithe moules marinières 11.5 / 18.5

Flat iron steak, Lyonnaise onions, dauphinoise, Madeira sauce 25

Aubergine ragout, potato gnocchi, smoked cherry tomatoes, pickle 17.5

Fish pie, parmesan mash, saffron & parsley cream 18

Potato crumbed cod, pea puree, tartare salsa 17

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

Knebworth venison, Jerusalem artichoke, pickled fig, cocoa nibs 32

Beef & pork burger, streaky bacon, smoked cheddar, burger sauce, fries 18.5

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

Sandwiches

All served on focaccia

Whipped smoked salmon 11

Roast chicken & spring onion 12

Goat's cheese & hot honey 8.5

Sides

Tempura vegetables, lemon aioli 5

Rocket, nashi pear, parmesan 5.5

Roasted carrot, dukkha, goats cheese 5.5

Steamed broccoli, & lemon oil 5

Jerusalem artichoke, spinach, raisin, honey 5

Triple cooked chips or French fries 4.5

Add parmesan & truffle 1.5