



Dinner
Mon - Sat 5 - 9.30

Maldon Rock Oysters

Shallot vinegar // Tempura & sweet chilli

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

Starters

Staithe Smokehouse Salmon, horseradish, spring pickles 12

Herefordshire Beef Carpaccio, wild rocket, parmesan, capers, aioli 12.5

Cromer Crab & Avocado, pomme dauphine, lobster bisque 12

Honey Ricotta, candied lemon, poppy seeds lavosh bread v 9.5

Lamb & Black Pudding Terrine, cassis & port reduction, apple salad 11.

Mains

Line Caught Whole Market Fish, caper & parsley butter, fennel salad 28

King Prawn & Cod Cheek Sambal, lemongrass, lime, jasmine rice, paratha bread 22

Citrus & Ricotta Gnocchi, spring peas, king oyster mushrooms, truffle v 19

Herefordshire Lamb Cutlets, braised spring peas, burnt leeks, redcurrant jus 35

Confit Norfolk Chicken, croquette, courgette puree, pomme dauphine 24

Herefordshire 40 Day Aged Sirloin, dauphinoise potatoes, crispy kale, red wine jus 42

Herefordshire 800g Ribeye On The Bone - for 2 to share (35 mins cooking time)
parmesan & truffle triple cooked chips, slow roasted garlic, chermoula & peppercorn sauce 99

Sides

Blackened Hispi Cabbage, romesco sauce v 5.5

Crispy Norfolk Peer Potatoes, aioli v 5

Tempura Vegetables. lemon aioli, v 4.5

Fox Garden Salad, pickled onion, cherry tomato v,ve 5

Shaved Fennel Salad, fennel fronds v,ve 5

Skinny Fries v,ve 4.5 add truffle/ parmesan 1

Triple Cooked Chips v,ve 5.5 add truffle/parmesan 1

Please let your server know if you have any allergies or intolerances. A full allergen menu is available. 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.

v - vegetarian, ve - vegan