

Maldon Rock Oysters

Shallot vinegar // Tempura

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

Starters

Baba ghanoush, aubergine pickle, banana naan 6

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

Ham hock & rarebit croquette, quince puree 5

Mains

Brancaster Staithe moules marinières 11.5 / 18.5

Flat iron steak, Lyonnaise onions, skinny fries, Madeira sauce 25

Smoked cherry tomatoes & aubergine gnocchi, lemon dressed rocket 18

Fish pie, parmesan mash, saffron & parsley cream 18

Beer battered haddock, thick chips, pea puree, truffle oil 19.5

Soy glazed roasted Priors Hall farm ham, hand cut chips, fried Clarence Court egg £19.5

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

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

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