

Prawn & seaweed crackers / 5
smoked cod roe

Tempura gherkins / 4.5
sweet chilli mayo

Sweet piquillo peppers / 5.5
whipped feta & truffle honey

STARTERS

Spinach, apple & cauliflower soup / 8
toasted almonds & focaccia croutons

Seared king scallops / 22 [as a main 38]
cobnut romesco, morcela sausage & Pedro Ximenez

Confit pheasant, smoked ham hock & quail terrine / 12
chef's garden radish, red cabbage kimchi & crostini

Seared wood pigeon breast / 11
celeriac remoulade, pickled vegetables, hedgerow & sloe gin dressing

TO SHARE

"Smoked Meat Antipasti" / 28
Selection of cured meats, smoked duck & chicken breast, pickled onions, antipasto, hummus, charred flatbread & dukkha

SMALL PLATES

Nocellara olives / 4

Maldon oysters / 4 each or 6 for 20
sweet horseradish & shallot vinegar

Oven roasted crevettes / 12
chipotle, chili & lime butter

MAINS

Glazed confit duck leg / 24

Red wine braised feather blade / 28
Turnip dauphinoise, chorizo & butterbean cassoulet & crispy Parma ham

'James Hunt fishery'
Roasted red mullet / 28
Stone bass / 30

hot smoked salmon & haddock, cockles, smoked prawns, saffron new potatoes & Asian infused velouté

Fabulous fungi wild mushroom rigatoni / 18
woodfired artichokes, butternut squash, sun-blushed tomato, porcini cream & pecorino

Baked rosemary & garlic camembert / 18
Turkish figs, grissini & Italian style salad

Battered Greek halloumi / 5
tapenade mayo

House-baked rosemary focaccia / 4.5
Lunaio olive oil & aged balsamic vinegar

Roasted Spanish chorizo / 5
honey & sherry glazed

DEDHAM VALE 28-DAY DRY AGED STEAKS

8^{oz} Flat iron / 26
10^{oz} Sirloin / 30
8^{oz} Fillet / 40

Dingley Dell pork loin cutlet / 24

SAUCES & BUTTERS

Peppercorn sauce / 2.5
Bearnaise sauce / 2.5
Cep & truffle butter / 2.5
Red wine jus / 2.5

SIDES

Chunky chips / 4.5
Truffle & parmesan chips / 5.5
Truffle mac & Baron Bigod cheese / 6
Italian summer salad & feta cheese / 5
New season potatoes & basil pesto / 4
Seasonal greens, chili & toasted almonds / 4.5