

Evening Menu

To start...

Crispy salt cod, tomato confit, sage and rocket	£5.25
Fine beetroot tart, spring onions, whipped goats' cheese, black pepper, dressed leaves	£5.50
Classic cured salmon tartare, capers, chives and soda bread	£6.50
Pressed ham hock, parsley and mustard terrine, piccalilli, char-grilled toasts	£5.50
Potted brown shrimp, lemon and cucumber pickle, warm brown bread	£6.50

For main...

Smoked salmon tagliatelle, white wine and dill cream, rocket and olive oil	£10.50
Char-grilled 'Red Poll' sirloin steak, fresh field mushroom, griddled tomato, hand-cut chips, Café du Paris butter	£14.50
Pan fried sea bass fillet, sauté potatoes, curly kale, mussel, pea and lettuce fricassee	£10.50
Slow cooked belly of Blythburgh pork, spiced bean stew, Savoy cabbage, salt and sage crackling	£9.50
Traditional Adnams' beer battered cod, plaice or haddock with peas, chips and our own tartare sauce	£10.50
Whole-tail, bread-crumbed scampi with peas, chips and our own tartare sauce	£9.95
Wild mushroom, leek and parmesan lasagne, broccoli, hazelnut and truffle oil	£9.75
Char-grilled lamb burger with red onion & rosemary, garlic ciabatta, chips	£9.95
Slow cooked charlotte of red onion, feta, chilli and aubergine with cherry tomatoes, pea shoots and balsamic dressing	£9.50

To finish...

Vanilla crème brûlée, sesame shortbread	£5.50
Iced banana parfait, brandy snaps, candied peanuts, butter candy	£5.50
Trio of chocolate; milk chocolate parfait, white chocolate brûlée, dark chocolate truffle	£6.25
Pear Tarte Tatin, vanilla pod ice cream, caramel sauce	£5.25
Local cheeses - Binham Blue, Suffolk Gold, and Norfolk Dapple with dried fruits, locally made Stonham Hedgerow chutney and biscuits	£6.50