





APÉRITIFS

**A GLASS OF
PERRIER JOUËT BRUT NV**
12.5

NEGRONI
Tanqueray gin, Campari
& sweet vermouth 11

MARTINI
Gin or vodka & vermouth

RAMOS GIN FIZZ
Tanqueray, sugar syrup,
orange flower water, egg white,
half & half, topped with soda 6.5

APEROL SPRITZ
Aperol, Prosecco & soda 10.5

BLOODY MARY
Vodka, Bloody Mary mix
& tomato juice 10.5

TO SHARE

**CENTURY SOURDOUGH
BREAD**
with house butter 3

MOROCCAN HUMMUS
warm pitta bread & za'atar (v) 5.5
add pitta 1

**PECORINO & TRUFFLE
MIX NUTS (v) 4**

GIANT GREEN OLIVES
rosemary & orange peel (vg) 3.5

SMOKED ALMONDS
(vg) 3.5

CURED MEAT PLATTER
cornichons & grilled bread 16

FORMAN'S SMOKED SALMON
caper berries, chive cream
cheese & grilled bread 12

STARTERS

**HERB CRUSTED
SCALLOPS**
new potato &
shimenji mushrooms 10

CHARRED OCTOPUS
rose harissa,
cassava charcoal,
lemon yoghurt & samphire 12

**SHERMOULA ROASTED
CAULIFLOWER SALAD**
organic quinoa tabouleh (vg) 8

**ASPARAGUS &
WILD MUSHROOM RAVIOLI**
with walnut & sage (vg) 12/18

BRAISED SHORT RIB OF BEEF
potato mousseline
& smoked yolk 10

SALADS

ARTICHOKE & FENNEL
black olive &
baby leaf (vg) 8

WALDORF SALAD
chicory & Rocket salad,
pear, walnut & Colston Basset
dressing (v) 8/12

**BLYTHBURGH HAM
HOCK & DUCK EGG**
green beans, salad leaves,
hazelnut &
honey dressing 8/12

CORONATION CHICKEN
free range chicken, gem &
baby leaf salad, curry, apricot
& almond 11/14

MAINS

ORGANIC SUFFOLK QUINOA & SWEETCORN BURGER
barrel aged feta, brioche bun, tomato & urfa chilli jam,
lemon yoghurt & fries (v) 15

PENNE ARRABBIATA (v) / TIGER PRAWN
penne pasta, tomato, chilli, basil & parmesan 12/15 *Gluten Free Available*

FRESH TAGLIATELLE CARBONARA
pancetta smoked yolk & parmesan 14 *Gluten Free Available*

COD LOIN WITH CHORIZO
cannellini beans, silverskin onions & parsley 19

BAKED SALMON
Romanesco, kefir, cauliflower & smoked salmon gnocchi 22

BARBARY DUCK BREAST
potato pavé & confit leg, almond purée & grillotine cherries 18

ROASTED CELERIAC & SHIITAKE
monksbeard, jerusalem artichoke, celeriac & walnut crumbs (vg) 14

SIDES

SWEET POTATO FRIES
(vg) 4.5

BABY GEM
caesar dressing
& parmesan 4.5

TENDERSTEM BROCCOLI
edamame & sesame (vg) 4.5

POTATO FRIES (vg) 4

**CREAMY MASHED
POTATO (v) 4.5**

ORGANIC MIXED GREENS
ginger & soy (vg) 4.5

BUTTERED SPINACH
(vg) 4

FROM THE JOSPER GRILL

**RUMP OF LAMB FROM
DUCKLINGTON FARM**
shallot purée & rosemary jus 20

**MATURED DRY AGED
ABERDEEN ANGUS
BEEF BURGER**
Brioche bun, tomato relish,
cured bacon, montgomery
cheddar & fries 17

**30 DAY DRY AGED SPEYSIDE
ABERDEEN ANGUS 13oz
RIB EYE STEAK 28**

**25 DAY DRY AGED SPEYSIDE
ABERDEEN ANGUS 7oz
FILLET STEAK 30**

Béarnaise or Green Peppercorn Sauce +£2