

## À la Carte

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### Nibbles £3

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Smoked nuts  
Wasabi peas  
Pork scratchings

### Starters

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Watercress velouté, summer truffle **£7**  
Smoked chicken and apricot terrine, curried aioli, pickled golden raisins, onion cornbread **£8.50**  
Poached south coast plaice, preserved lemon, peas **£8**  
Suffolk blue, spinach and globe artichoke tart **£7.50**  
Crispy lamb breast, black olive, honey roasted garlic, watercress **£9**

### Main Courses

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Chargrilled Blythburgh pork loin, baby turnips, turnip leaf, beetroot, marjoram jus **£17**  
Seared gilt-head bream, samphire, Jersey Royals, peas, lettuce velouté **£16**  
Potato gnocchi, asparagus, peas, artichoke, essence of tomato **£15**  
Cannon of lamb, young leeks, heritage carrots, creamed potato, jus **£20**

### Sides £3

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Creamed potatoes  
Mixed house salad  
Dressed tomato and shallot  
Triple cooked chips  
Buttered seasonal vegetables

