

While you wait

Mixed Olives - £2.00

Wasabi Peas & Broad Beans - £2.00

Black Pudding Bon Bons with Celeriac Remoulade - £2.50

Honey & Sesame Baby Chorizo - £2.00

Cru Starters

Today's Freshly Made Soup - £6.95

Salmon & Tarragon Mousse, with a salad of flaked smoked trout, spring onion, radish & beetroot - £7.95

Pan Fried Bass Fillet, brown crab mayonnaise, flaked white crab, fennel & avocado salad with a light chilli dressing - £8.00

Smoked Breast of Duck, Hoisin shredded duck leg, raspberries, rocket leaves, walnuts & raspberry dressing - £8.50

Chicken Liver Parfait, Red onion marmalade & toasted brioche - £7.95

Red Pepper Mousse, Courgette ribbons, ricotta, rye bread, toasted onion seeds & herb oil (v) - £7.50

Sorbet Palate Cleanser

Citrus Sorbet, lemon zest & baby mint - £2.00

Cru Main Courses

Pan fried Fillet of Cod, pea & wild mushroom fricassee, jersey royals, dill foam - £15.00

Seared Tuna Loin, crisp egg noodles, shredded vegetables, honey & soy dressing - £16.00

Trio of Suffolk Pork, pancetta wrapped loin, braised belly & pigs cheek bon bon, sautéed cabbage, baby carrots, apple puree & cider jus - £16.00

Coq Au Vin, Braised chicken leg, creamed potato, pearl onions, lardons, button mushrooms & carrots, in a red wine sauce - £14.25

Fillet of Beef, braised beef cheek, summer truffle mash, salt baked carrot, charred broccoli, jus - £18.95

Heirloom tomato & Mediterranean vegetable risotto, mascarpone cheese, basil foam, balsamic pearls & courgette crisps (*v*) - £13.00

Steaks

All our beef is farmed in Scotland and matured to the highest standard for 28 days giving the meat a mouth-watering taste, once cooked on our Char Grill, to your liking

All steaks are served with mushroom, tomato, onion rings & chips

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10oz Rib-Eye £22.50 / Peppered - £24.95

8oz Fillet £24.50 / Peppered - £26.50

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Side Orders

Garlic Bread - £3.50

Chips - £2.50

Sweet Potato Fries - £3.50

Jersey Royals - £3.00

Mixed Leaf Salad - £3.00

Tomato & Basil Salad - £3.00

Glazed Heritage Carrots - £3.00

Garden Peas - £3.00

Broccoli - £3.00

Sautéed Cabbage - £3.00

Steak Garnish

(Grilled Tomato, mushroom & onion ring) - £3.00

Garlic Butter - £1.50

Peppercorn Sauce - £2.95

Bearnaise Sauce - £2.95

*If you would like any of our dishes prepared differently
or have any special dietary requirements, please do not hesitate to ask.*

Desserts

White Chocolate & Passionfruit Cheesecake, orange & pineapple salad, orange sorbet - £6.50

Dark Chocolate Fondant, cherry kirsch compote, pistachio ice cream - £7.00

Elderflower Panna Cotta, poached rhubarb, strawberries, raspberries, honeycomb - £6.25

Banana Parfait, caramel sauce, brûléed banana, peanut crumb, milk jam - £7.00

Pistachio & Raspberry Tart, mascarpone ice cream - £7.00

Crêpe Suzette, citrus pancakes flambéed at your table, served with vanilla ice cream - £8.95

A Trio of Ice Cream or Sorbet,
three scoops - £5.25 (or £1.85 per scoop)

A Selection of Local Cheeses, chutney, fruit & crackers
£9.00

Affogato - Espresso shot, vanilla ice cream & amaretti
liquor - £6.50

Enjoy a Glass of Dessert Wine

2010 Muscat de Saint-Jean de Minervois
£5.10 per 125ml glass

Or

Grahams L.B.V Port £4.70 per glass

Coffee with Mints

Coffee or Decaffeinated - £2.80

Espresso - £2.50

Cappuccino or Café Latte - £3.00

Hot Chocolate or Mocha - £3.30 / £3.80 with whipped cream

Liqueur Coffees from £4.80

Pot of Freshly Made Tea - £2.80

All prices are inclusive of VAT