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## Starters

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### **3 Maldon Oysters**

Fishers Gin, Cucumber (GFA DFA)

### **Lobster and Crayfish Cocktail**

Bloody Mary Sauce, Brown Bread (GFA DFA)

### **Minted Pea Soup**

Mini Cheese Scone and Butter (V VGA GFA DFA)

### **Suffolk Beef Bresaola**

Black Truffle Oil, Rocket (GFA DFA)

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## Main Courses

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### **Rump of Suffolk Lamb**

Rosemary Polenta, Redcurrant Sauce (GFA DFA)

### **Fillet of Black Bream**

Courgette and Sweet Garlic Salad,  
Toasted Almonds (GFA DFA)

### **Whole Dressed Cromer Crab**

Buttered New Potatoes, Lemon and Herb Salad  
(GFA DFA)

### **Roasted Beetroot Carpaccio**

Whipped Norfolk Goats Cheese, Candied Walnuts  
(V VGA GFA DFA)

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## Desserts

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### **Passionfruit and Strawberry Fool**

Sherbet Lemon Shortbread (V GFA)

### **Dark Chocolate and English Whisky Tart**

Vanilla Cream (V)

### **Suffolk Blue**

Homemade Digestive Biscuits, Celery and Chutney  
(V GFA)

### **Selection of Ice Cream and Sorbets**

(V VGA GFA DFA)

Dinner - 3 Courses £45.00 | 2 Courses £35.00

Not all ingredients are listed on the menu, if you have any intolerances or allergies please let a member of staff know

(V) - Vegetarian, (VGA) - Vegan, (GFA) - Gluten Free Adaptable  
(DFA) - Dairy Free Adaptable