



BAKED SOURDOUGH
whipped butter, sea salt
6

SALT MARSH LAMB SCOTCH EGG
Suffolk chorizo ketchup
9.5

SUFFOLK CHARCUTERIE
chutney, walnut toast
11

TO START

Butternut squash soup, toasted seeds, sour cream & chilli v*	7
British burrata, blood orange, toasted hazelnuts v	10
Cured salmon, fennel, dill, horseradish cream, soda bread	11
St Ives monkfish scampi, curry tartare	11



SUNDAY ROAST FROM 12PM

Roast Castlemead chicken, Yorkshire pudding, gravy	19.5
Aged Dexter beef, Yorkshire pudding, gravy	23.5
Mushroom & beetroot wellington, Portobello jus pb	16.5

SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES

MAINS

Braised sweet potato & chickpeas, poached egg v*	18
Beer battered haddock, triple cooked chips, crushed peas, house tartare	18
Dexter beef burger, smoked cheddar, bacon, relish, chips	19
Chicken salad, avocado, broad bean, tomato, radish, mustard dressing *	19
Brooke farm pork schnitzel, celeriac remoulade, lemon	21
Dexter Sirloin [or] Ribeye, portobello mushroom, steak butter, chips	29 / 34

SIDES

Triple cooked chips, truffle aioli, Berkswell	7
Skin on fries v	5
Truffled mash v	6
Broccoli, almond & chilli butter pb	6
Land cress, rocket, mustard dressing v	5
Tomato & pickled shallot salad pb	6

GO BOTTOMLESS.
90 MINS UNLIMITED PROSECCO OR
MIMOSAS PRICED AT 24PP.
ALL GUESTS TO DINE WITH THE
SAME DRINKS OPTION.

PB = PLANT BASED
V = VEGETARIAN
* = PLANT BASED ON REQUEST

PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.