

Fresh baked bread & double churned butter £Ipp

STARTERS

Spinach & kale soup (ve/g.f/n.f) 6

Salt baked celeriac, shaved vegetables, green pesto (vn/n.f) 7

Crispy pheasant salad, lime chilli dressing (d.f) 11.50

Home cured salmon, dill crème fraîche 13

Heritage beetroot & feta salad, watercress, balsamic glaze (vn/g.f/n.f) 8.5

Squid, chickpea, piquillo peppers, chorizo (n.f) 13

Steak tartare, Arlington hen's egg (d.f/g.f) 15

Three grilled scallops, black pudding, seaweed butter (n.f) 15

MAINS

Pearl barley risotto, wild mushrooms (vn/n.f) 15

Aubergine Parmigiana (vn/n.f) 16.5

Haddock & chips, minted peas, tartare sauce (n.f) 16.5

Pearl barley risotto, wild mushrooms (vn/n.f) 15

Pork belly, butter beans, leeks (n.f) 18

Seafood linguine, cherry tomatoes, olive oil, hint of chilli (n.f) 25

Norfolk lamb pie, mash, gravy (n.f) 21

Vegetable curry, coconut rice (n.f/g.f) 18

Partridge Wellington, parsnip puree (n.f) 15

Roasted hake, de puy lentils, crispy kale, salsa verde (g.f) 23

Dedham I 0 oz ribeye & chips (d.f/n.f) 26 add peppercorn (g.f) or béarnaise sauce (g.f/n.f) 2.5

SIDES all 4.5 all 6

Chips Courgette & parmesan fries

Green salad Sweet potato fries
Butter mash Merguez sausages

Spinach