

The View

Nibbles

Fresh baked bread	4
Olives	4
Toasted cashews smoked paprika	5
Sumac crackers garlic aioli swiss cheese	4
Mezze plate - Feta hummus olives tzatziki flatbread tomatoes	8

To start

Nori cured salmon yuzu pink ginger salmon roe (GF)	8
Suffolk asparagus wild garlic ketchup crispy poached egg	7
Heirloom tomatoes buratta aerated brioche	8
Soup of the day fresh baked bread (GFO)	6
Crab and ginger fish cakes Thai jelly chilli jam	7
Chicken liver parfait apricot jam pancetta	8
Kohlrabi ravioli avocado guacamole lemon jam	8

To follow

Miso glazed celery root seaweed and sesame wafu dressing (VE) (GF)	15
Cornfed chicken summer vegetables gnocchi (GF)	17
Sweet potato pave spinach korma sauce almond (vegan) (GF)	16
Sea bass courgette basil butter sauce	15
Duck breast heritage beetroot spinach sesame	19
Seared lamb rump peas black garlic ketchup parmentier potatoes (GF)	17
Suffolk fish chips Mushy peas tartare sauce chip shop trimmings	14
Pork belly Mash Granny Smith apple Black pudding	14

From the grill

28-day dry sirloin watercress triple cooked chips (GF)	24
Black Angus burger house fries burger sauce smoked cheese	14
Portobello mushroom burger avocado chimichurri sauce house fries	12
Tuna tomatoes black olive beans	15

Sides

Triple cooked chips (GF)	3
Triple cooked chips Truffle Parmesan	4
Panzanella salad (V)	3
Sautéed peas mint wilted lettuce (GF)	3
Rocket and Parmesan salad (GF)	3
Sprouting broccoli tamari sesame oil (V)	4
Jersey royal potatoes Whipped herb butter (V)	4
Peppercorn sauce	3
Bearnaise sauce	3
Roast onion butter	3

To finish

Poached figs chocolate mousse yoghurt hazelnut (VEO)	7
Blood orange tart pistachio (V)	8
Buttermilk pannacotta rhubarb pomegranate white chocolate ginger (V)	8
Apple tart tatin cinnamon ice cream calvados caramel (V)	7
Artisan cheese seasonal chutney market fruit biscuits and wafers (V)	12
Chocolate croissant pudding orange Anglaise vanilla ice cream (V)	7
A selection of Suffolk ice cream and sorbet	6

Petit fours and coffee

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