

Because we freshly cook our dishes, sometimes there can be a wait in excess of 25 minutes.



lunch dairy free

starters

salad pumpkin, radicchio, toasted seeds, walnut	8/12
salmon treacle cured, pickled kohlrabi, sourdough	9.5
featherblade croquette, beetroot, horseradish	10.5
octopus xo dressing, red cabbage puree, ink cracker	13.75

mains

unruly burger cheddar, onion jam, ciabatta	11.5
beef shin ragu, paccheri pasta	12.75 /16
hake sourdough crust, celeriac, roast chicken sauce	20
mallard faggot, glazed salsify, blackberry	22
40 day aged ribeye steak * bone marrow dressing, caramelised onion, dripping chips	26

pudding

italian meringue pistachio, pomegranate, clementine	7
pear crumble date, nut, sorbet	8

sides

dripping onion rings	3.5
italian leaf salad	3.5
seasonal greens	3.75
fries	3.75
dripping chips	3.75

We cook most of our meat rare/pink. Please inform us if you would prefer a different cook.

Vegetarian, kids and gluten free menus are also available.

If you have any food allergies or intolerances, please speak to a member of the team before ordering. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. A discretionary service charge of 10% will be added to parties of six and over. *25p from every ribeye steak sale is donated to support prisoners at HM Prison Hollesley Bay via Aldeburgh Music's Community Education Outreach Programme