



dairy free

nibbles

bread	3.25
pump street sourdough, rapeseed oil	
olives	4
nocellara	

sides

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

starters

quail	9.75
terriner, black pudding scotch egg, lovage	
hereford beef tartare	10.5
bone marrow and featherblade on dripping toast	

mains

bucatini pasta	15
mussels, chilli, garlic	
suckling piglet	19.5
loin, belly, swede, apple, cockle	
guinea fowl	20
celeriac, wild garlic, morels	
today's fish	market price
crab, caviar, umbrian lentils	
venison	25
beetroot, toasted buckwheat, chocolate	

today's special

turbot
celeriac, roast chicken sauce
26

today's beef

50 day aged Hereford crossed by Angus
Bred by David Dronfield of Braxted Park

ribeye steak *
bone marrow dressing, caramelised onion, dripping
chips
26

for two to share

18oz chateaubriand 33pp
31.5oz cote de boeuf 35pp

fries, onion rings, italian leaf salad

puddings

italian meringue	7
rhubarb, blood orange, mango sorbet, pistachio	
pear crumble	8
date, nut, sorbet	

Vegetarian, kids, gluten and dairy free menus are also available. We cook most of our meat rare/pink. Please inform us if you would prefer a different cook. Because we freshly cook our dishes, sometimes there can be a wait in excess of 25 minutes.

puddings

italian meringue	7
rhubarb, blood orange, mango sorbet, pistachio	
pear crumble	8
date, nut, sorbet	

. 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 Warren Hill via Aldeburgh Music's Community Education Outreach Programme.