

nibbles

mersea oyster <i>crispy fried or grilled with gremolata</i>	4 / 7.5 for duo
giaraffa olives (gf/ df)	4
focaccia <i>whipped anchovy butter (df)</i>	4
arancini <i>nduja & taleggio</i>	7
lardo di colonnata crostini <i>pickled walnut (df)</i>	4

starters

chicken & duck liver parfait <i>blood orange, pistachio, sourdough brioche</i>	12
minestrone <i>summer truffle, fresh borlotti beans, salsa verde, salted buffalo ricotta (gf/ df)</i>	13
grilled asparagus <i>perl las tart, walnut</i>	13
trout <i>smoked eel, apple, dill, avruga caviar & buttermilk dressing (gf)</i>	16
hand-dived scallop crudo <i>cromer crab stuffed tomato, tomato consommé (gf/ df)</i>	21

mains

veal sweetbread 'ossobuco' <i>veal shin ravioli, bone marrow, gremolata</i>	29
goat's cheese agnolotti <i>primavera vegetables, sherry vinegar</i>	19.5
wild bass <i>brown butter hollandaise, jersey royals, agretti, caper, raisin (gf/ df)</i>	29.5
black pork <i>black pudding, turnip, lovage</i>	29
orford lobster tail <i>risotto, fennel, preserved lemon, basil (gf)</i>	22/36
40-day aged sirloin steak tagliata <i>parmesan chips, burnt onion, bone marrow sauce (gf/ df)</i>	35
bistecca alla fiorentina <i>(T-bone, for two to share)</i> <i>anchovy & rosemary butter, parmesan chips, salad of tomato & ricotta (gf/ df)</i>	41pp

sides

<i>caesar salad // mac cheese</i>	4.75 each
<i>chorizo & nduja mac cheese // broccoli with chilli, garlic & almond (gf/ df)</i>	5.75

Please inform us of any allergies. Where dishes are annotated gf or df, gluten free or dairy free adaptations of these dishes are available (and may slightly differ to the original description)

vegetarian

nibbles

giaraffa olives (<i>gf/ df</i>)	4
focaccia <i>whipped fen farm butter (*vgn)</i>	4

starters

minestrone <i>summer truffle, fresh borlotti beans, salsa verde, salted buffalo ricotta (*vgn/ gf)</i>	13
grilled asparagus <i>perl las tart, walnut</i>	13
tomato 'in brodo' <i>tomato consommé (*vgn/ gf)</i>	9

mains

gnocchi <i>caponata, violet artichoke, smoked aubergine (*vgn)</i>	21
goat's cheese agnolotti <i>primavera vegetables, sherry vinegar</i>	19.5

sides

<i>green leaf salad (gf/ df)</i>	4
<i>broccoli with chilli, garlic & almond (gf/ df)</i>	5.75

puddings

lavender & honey tart <i>lemon sorbet, honeycomb</i>	9.5
70% tosier chocolate delice <i>poached cherries, pistachio</i>	10
strawberries <i>jelly, sorbet, lovage (*vgn / gf)</i>	7

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