

SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV	125ml	£11.00
Ayala Brut Majeur, France, NV	125ml	£9.50
Brockmans Signature G&T		£11.50
Aperol Spritz		£8.50
Black Raspberry Margarita		£9.00
Citrus Vodka Mule		£9.50



WHILST YOU WAIT...

Freshly baked artisan-bread with butter, rapeseed oil and aged balsamic	per person £2.50 for two £3.75
Our special spiced smoked almonds and marinated olives	£3.95
Tiger shrimp tempura, grilled lime, sweet chilli sauce	3x £6.95 5x £11.50
Crispy BBQ Blythburgh pork belly with apple and cider jelly, grain mustard	£5.95

CHEF'S TABLE

Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads.
starter £8.95 main £16.50

APPETISERS AND SALADS

dual pricing indicates starter or main course

Today's freshly made soup with artisan bread	£5.95
Warm venison scotch egg with redcurrant jelly and watercress sauce	£8.50
Grilled Nene view dairy goats cheese and heritage beetroot salad	£7.95
Hot garlic butter king prawns, chilli and samphire on toasted wholemeal sourdough with griddled lime.	£9.50
Our speciality farmhouse Melton Mowbray pork pie, served tableside with a selection of local chutneys and mustards.	£7.50
Corn fed chicken, oyster mushroom and herb terrine with pickled baby spring vegetables	£7.95

FISH AND SHELLFISH

Mixed fish grill - Fillet of sea trout, monkfish and hake with scallop, herb mayonnaise and thin fries. £19.50

Thwaites ale battered fillet of haddock, sea salted thick chips, mushy peas, homemade tartare sauce and lemon £14.95

Fillet of sea bream, char-grilled fennel, crushed new potatoes with lemon and dill butter sauce £16.95

East coast fish pie with hake, sea trout, queen scallops and smoked salmon with Old Nick cheddar and creamed mashed potato crust £15.50

BEST OF THE SEASON

Herb crusted rack of Suffolk lamb served pink, minted new season potatoes and creamed leeks £22.95

Roasted Blythburgh pork fillet stuffed with Tuxford and Tebbutt stilton, smoked bacon, spring greens and apple syrup. £17.95

Wild mushroom and black truffle "summer" pudding with baby spinach and a tarragon sauce (V) £14.50

Pan roasted stuffed saddle of rabbit with sage, crushed potatoes, carrot purée and roasting juices £16.95



CHAR - GRILL

Our beef is aged for 28 days and sourced from local farms.
All grills served with cherry tomato, land cress and thin fries

Sirloin steak 9oz	£26.95
Butterfly breast of chicken- 7oz	£14.95
Fillet steak 8oz	£31.00
Handmade beef burger, glazed brioche bun with Old Nick cheddar cheese	£14.95
with crispy smoked bacon	£15.95
Handmade venison burger in a glazed brioche bun with wild mushrooms and beetroot 'slaw	£16.95

ADD A LITTLE EXTRA . . .

Béarnaise sauce – made with plenty of fresh tarragon	
Cracked black peppercorn and brandy cream sauce	
Diane sauce – with wild mushrooms and cream	
Tuxford and Tebbutt stilton sauce	All at £2.95

SIDE ORDERS

Buttered seasonal greens	
Beer battered onion rings	
Rocket and Parmesan salad with aged balsamic	
Sea salted thick cut chips	
Minted new potatoes	
Cherry tomato, green bean and red onion salad	
	All at £3.95

F O R A F T E R S

Cambridge burnt cream with shortbread	£6.95
Strawberry, basil and meringue Eton Mess with chocolate sauce	£6.95
Warm new season rhubarb and vanilla custard tart with clotted cream ice cream	£6.95
White and dark chocolate cheesecake with passion fruit sorbet	£6.95
Sticky toffee pudding, vanilla ice cream and hot butterscotch sauce	£6.95
Jude's ice cream - Your choice of three scoops from - chocolate, vanilla, strawberry or salted caramel	£6.95
	Single scoop £2.95

Farmhouse cheeses with celery and Peter's Yard crackers;
Cobblers Nibble, Tuxford and Tebbutt stilton, Cordwainers,
Tunworth brie with chutney

per plate £7.95
all four - for two to share £14.75

*Cobblers Nibble - award winning hard English cheese from a local Northamptonshire Friesian herd. The aging process is a closely guarded secret, that helps produce it's distinctive rind.

*Tunworth Brie - this English soft cheese has the thinnest possible rind and a creamy yet fruity tang.

*Cordwainers, Northamptonshire artisan goats cheese, produced from their own goats on the Neneview dairy farm. Firm in texture, sweet and nutty taste... Matured for a minimum of 60 days. (v)

*Tuxford and Tebbutt stilton, Melton Mowbray blue stilton distinct blue veined cheese with rich complex flavours.

D R I N K S

Taylors of Harrogate tea	£4.30
English Breakfast - Earl Grey - Darjeeling	
Peppermint - Sweet Rhubarb - Delicate Green	
Decaffeinated Breakfast	
Prestigioso Café smooth and sophisticated, Brazilian single origin 100% Arabica bean coffee	
Cappuccino - Americano - Double espresso	
Latté - Flat white - Mocha	all at £4.30
Espresso or Cortado	£3.50
Salted caramel truffles	x4 £3.50
Hot chocolate	£4.35
Coffee liqueur	£7.25
Tia Maria - Cointreau - Baileys	
Hennessey VS - Irish whiskey	
Cockburn's Special Reserve Port	50ml £8.50
Sandeman 1985 Vintage Port	50ml £13.50
Concha Y Toro Late Harvest Sauvignon Blanc, Chile	125ml £4.60 half bottle £13.80
Barons de Rothschild (Lafite), Argentina 2014	175ml £7.60



the details | Prices include VAT at current rate - service at your discretion. Allergen Information...
we really want you to enjoy your meal with us - if you'd like information about ingredients in any
dish, please ask and we'll happily provide it.