

# DINNER MENU

Our Food is prepared and produced to order by our team of passionate chefs using high quality, locally sourced ingredients.

By supporting our local community, we champion not only food quality, but seasonality and sustainability.

## A P P E T I S E R S

	Allergens	
Artisan sourdough bread <b>V</b> <i>Bungay butter, extra virgin olive oil &amp; balsamic vinegar</i>	d-g-sd	7.5
Nocellara Olives <b>V</b>	sd	5.5
Padron peppers & Maldon sea salt <b>V</b>		6.5
Truffle Pecorino, tarallucci & hand cut spicy Italian salami	d-g-mu-s-sd	8

## S T A R T E R S & P A S T A

Minestrone soup <i>Seasonal vegetables</i> <b>V</b>	ce-d-e-g-n-s-se		8.75
Local asparagus, burrata cheese <i>Edamame beans, chili oil</i> <b>V</b>	d-s-sd		13
Smoked haddock carpaccio <i>Olive tapanade, chilli, spring onion &amp; lemon dressing</i>	f-sd		15
Ham hock terrine <i>Burnt Bramley apple purée, crispy salad &amp; seeded rye bread</i>	ce-f-g-mu-n-sd-se		13
Sicilian style gnocchi "Norma" <i>Cherry tomato, aubergine, basil, &amp; ricotta salata</i>	d-g-sd	<i>Starter</i>	<i>Main</i> 14 18
Farmhouse white ragu <i>Fresh paccheri pasta, lemon &amp; parsley gremolata</i>	ce-d-e-g-sd		14 18
Squid risotto <i>Squid stewed with "San Marzano" tomato &amp; white risotto</i>	ce-d-f-sd		14 22

### Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts | s soya | sd sulphur dioxide  
se sesame seeds | V vegetarian | **V** vegan - we are unable to guarantee a 100% nut-free preparation environment

## M A I N S

<b>Suffolk chicken breast</b> <i>Peppers, Pan fried potatoes, crispy parma ham &amp; romesco sauce</i>	n-sd	28	
<b>Wicks Manor pork chop</b> <i>Braised cannellini beans, escarole, chilli &amp; garlic</i>	f-sd	26	
<b>Fragrant butternut squash cassoulet</b> <i>Served with coriander rice</i> ✓	sd	20	
<b>Vegan Wellington</b> <i>Brooklynn farm winter vegetables, pastry &amp; sweet pepper sauce</i> ✓	g-sd	25	
<b>Cod supreme</b> <i>Potato gnocchi, sautéed asparagus, samphire &amp; tarragon oil</i>	d-e-f-g-s	26	
<b>Chalk stream trout</b> <i>Chorizo, carrots "cajonata" butter bean purée &amp; parsley oil</i>	ce-d-f-mu-sd	28	
<b>Fillet steak</b> <i>Braised beef tortello, Jerusalem artichoke purée, asparagus &amp; truffle sauce</i>	ce-d-e-g-sd	40	Sup 20
<b>Chateaubriand 500g</b> <i>Dry aged beef, fries, mushroom, tomatoes, rocket, truffle &amp; parmesan dressing &amp; sauce of your choice: peppercorn, garlic butter or chimichurri</i>	Sharing for 2 ce-d-mu-sd	76	Sup 40

All fish dishes may contain bones.

## S I D E S

<b>Mixed salad leaves with tomato</b>	mu-sd	5.8	<b>Sautéed mushrooms</b>	sd	5.8
<b>Tomato &amp; red onion salad</b>	sd	5.8	<b>Seasoned fries</b>		5.8
<b>Tender stem broccoli</b>	sd	5.8	<b>Buttered new potatoes</b>	d	5.8

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