

# 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 also seasonality and sustainability.

## APPETISERS

	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

## STARTERS & PASTA

Minestrone soup <i>Seasonal vegetables</i> <b>V</b>	ce-d-e-g-n-s-se		8.75
Patty pan <i>Squash, burrata, pomegranate, pumpkin seeds &amp; Lifehouse honey dressing</i> <b>V</b>	d-sd		13
Seared scallops & chorizo <i>Roasted red pepper purée, rosemary &amp; garlic infused oil</i>	d-f-m-mu-sd		16
Ham hock terrine <i>Burnt Bramley apple purée, crispy salad &amp; seeded rye bread</i>	ce-f-g-mu-n-sd-se		13
Classic Sicilian gnocchi "Norma" <i>Cherry tomato, aubergine, basil, &amp; ricotta salata</i> <b>V</b>	d-g-sd	14	18
Venetian style duck ragu <i>Fresh paccheri pasta, parmesan cheese</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, gratin peppers, gooseberry ketchup</i>	g-sd	26	
<b>Fragrant butternut squash cassoulet</b> <i>Served with coriander rice</i> ✓	sd	20	
<b>Vegan Wellington</b> <i>Brooklynn farm summer vegetables, pastry &amp; sweet pepper sauce</i> ✓	g-sd	25	
<b>Cod supreme</b> <i>Potato gnocchi, sautéed green beans, samphire &amp; tarragon oil</i>	d-e-f-g-s	26	
<b>Essex coast skate</b> <i>Roasted celeriac, sprouting broccoli, spicy nduja salami cream sauce</i> *Contains pork	d-f-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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