

PLATES & SHARERS

Grilled Harvey & Co Sourdough - £6
Butterbean & globe artichoke dip, smoked oil & toasted seeds (V)

Cream Of Cauliflower Soup - £10
Smoked almond, puff pastry croute, Norfolk dapple (GFO, V)

Jerusalem Artichoke & Norfolk Dapple "Jackets" - £10
Leek ash crème fraiche, confit egg yolk (GF)

Pinney's of Orford Smoked Scottish Salmon - £12
Pea panna cotta, basil oil, saffron emulsion (GF)

Chicken Liver Parfait Brûlée - £9
Rhubarb, onion & gruyere brioche

Mussel & Smoked Haddock Chowder - £10
Dill & tarragon, toasted sourdough (GFO)

Trio of Maldon Oysters - £7
Bloody Mary dressing (GFO)

Norfolk Dapple Cheese & Caramelised Onion Brioche - £6
With in-house cultured butter (V)

Crumbed & Slow Braised Blythburgh Pork Cheek - £9
Apple ketchup & daikon radish salad (DF)

CLASSICS

10oz, 32-Day Dry Aged Dedham Vale Sirloin Steak - £32
Triple cooked chips, onion & broccoli skillet, grilled tomato, portobello mushroom, green peppercorn sauce (GF)

Bourbon Brisket Burger - £21
8oz beef burger, bourbon braised brisket, cheese, bacon & onion relish, Harvey's brioche bun, pickles & coleslaw, thyme & rosemary skin-on fries (GFO) +£1.50 truffle & parmesan fries

Panko Crumbed Bean Burger - £16
Chilli jam, cheese, Harvey's brioche bun, pickles & coleslaw, thyme & rosemary skin-on fries (DFO, PBO, V) +£1.50 truffle & parmesan fries

Sustainable Ale-Battered Coley & Skin-on Fries - £18
Minted crushed peas & tartare sauce

Sutton Hoo Chicken Caesar Salad - £16
Buttermilk fried chicken, brined white anchovies, parmesan, croutons, baby gem lettuce & Caesar dressing

Please make your server aware of any allergies.

V - Vegetarian, GF - Gluten Free, DF - Dairy Free, PB - Plant Based,

PBO - Plant Based Option available, GFO - Gluten Free Option available, DFO - Dairy Free Option available

Our chefs use fresh, seasonal produce from sustainable sources.
We believe in supporting local - local farming, local fishing & local artisan producers.
Our ethos is to minimise our impact on the environment & to support our community.
In every sense, The Best of Suffolk.

MAIN PLATES

Caramelised Blythburgh Pork Rib Chop - £20

Sherry, mustard & mushroom jus, mashed potato & Suffolk sprouting broccoli (GF)

Pan-Fried Hake Loin - £24

Seaweed rosti, wilted spinach, pickled cockles & champagne cream sauce (GF)

Oven Roasted Sutton Hoo Chicken Breast - £26

Pomme anna, orange glazed baby carrots, asparagus, almond milk gel, broccoli puree, truffle chicken jus (GF)

Steak & Ale Suet Pudding - £18

Creamed potato, winter roots & greens, red wine jus & parsnip crisps

Mushroom Risotto - £18

Oyster mushrooms, parmesan crisp, king oyster & umami mushroom powder (GF, V)

Pan Roasted Gressingham Duck - £26

Fondant potato, charred white cabbage, duck leg presse & lavender honey sauce

SIDES

Rosemary & Thyme Fries - £5

(V, GF, DFO, PBO)

Steamed Broccoli - £4

(V, PBO, GF)

Parmesan & Truffle Fries - £7

(V, GF)

Mixed Leaves & House Dressing - £4

(V, GF, DF)

Roast Chantenay Carrots - £4

Parmesan & smoked oil (V, GF)

For table sizes of six or more, or for bills that are charged to your room, we add a discretionary 10% gratuity to your bill, which goes directly to our staff. If you would prefer not to pay gratuity or you are unhappy with the service, please let us know and we will remove it.

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