

The View

Nibbles

Fresh baked bread	4
Olives	4
Suffolk chorizo	5
Crisp bread hummus	4

To start

Mackerel Cucumber yoghurt (GF)	7
Celeriac black truffle smoked egg yolk (VEO)	7
Suffolk ham roasted cauliflower curry emulsion (GF)	8
Soup of the day fresh baked bread (GFO)	6
Venison Pickled pear almond pine embers (GF)	9
Seared scallops roast onion parsnip (GF)	11

To follow

Charred hispi miso seed granola garlic aioli (VE) (GF)	15
28 day dry aged Rib eye steak watercress triple cooked chips (GF)	24
Blythburgh pork belly Carrot & star anise burnt apple (GF)	17
Hake mussels saffron broth puffed wild rice (GF)	16
Chateaubriand to share watercress Triple cooked chips (GF)	60
Baked feta kale chick pea (VEO) (GF)	15
Corn fed chicken salsify mushroom bacon dashi (GF)	17
Stonebäss bok Choi yuzu spring onion vinaigrette (GF)	17

Sides

Triple cooked chips (GF)	3
Triple cooked chips Truffle Parmesan	4
Honey roasted roots (V) (GF)	3
Sautéed cabbage crispy bacon (GF)	4
Rocket and Parmesan salad (GF)	4
Cauliflower cheese black truffle (V)	4
Roast new potatoes Sunday salt (V)	3
Peppercorn sauce	4
Bearnaise sauce	4
Roast onion butter	3

To finish

IPA and date pudding caramel brown sugar ice cream (V) (GF)	7
Chocolate cremeaux honey comb roast white chocolate Orange (GF)	8
Salt baked pineapple coconut sorbet mango & chilli salad lime curd (VE) (GF)	8
Apple tart tatin cinnamon ice cream (V)	7
Baron bigod donut fig jam (V)	8
Kahlua crème brûlée amaretti biscuit (GFO) (V)	7

Petit fours and coffee

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