



Mixed olives **VG GF** £4.5

Black treacle & oat bread, smoked sea salt butter £4.5

### Small Plates

Today's soup, pumpkin seed focaccia £6

Crispy whitebait, lemon, tartare sauce **DF** £6.5

Carrot & potato pakora, coriander chutney **VG** £7

Venison faggot, bordelaise sauce, celeriac crisp £9

Sussex Smokies, oak-smoked haddock, leek, sourdough **GF** £9

Butterbean hummus, toasted seeds, pomegranate, flatbread **VG** £6

Salt Baked Celeriac, Binham Blue, poached pear, candied walnut **V N** £9.5

### House Steaks

8 oz Hereford Ribeye £31 | 8 oz Hereford Rump £28

choice of: **garlic & parsley butter** | **peppercorn sauce** | **Binham Blue cheese**

with beef dripping chips (+£1.5 for **truffled mayo & parmesan**) endive & pickled shallots

### Fallow & Fire: £50 for two people sharing (Thursday - Saturday Evenings)

Locally sourced wild venison: 3 bone rack, haunch steak smoked shoulder, Stalker's pie, game chips, BBQ hispi cabbage, confit carrots & hunters sauce

### Mains

Parsnip tarte tatin, walnut persillade **VG N** £14

Wild mallard, candy beetroot, celeriac, pistachio, rhubarb **GF** £26

Plaice, tenderstem broccoli, Aspall cider & crayfish butter sauce **GF** £20

Kedgeriee, smoked haddock, basmati rice, poached egg **VG N** £14

Beer battered haddock, beef dripping chips, mushy peas, tartare sauce £18

6 oz Hereford beef burger, smoked cheddar, brioche, truffled mayo, fries £18.5

Gloucester Old spot Pork belly, black pudding & celeriac terrine, apple fondant £22

Buttermilk suffolk chicken burger, red cabbage slaw, brioche, maple bacon, fries £18

### Sides £4.5

mixed salad | red cabbage slaw | seasonal greens

beef dripping fries **or** chips (+£1.5 for **truffle mayo and parmesan**)

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team