



Nibbles

Homemade focaccia

Hummus, rapeseed oil, balsamic vinegar 5

Marinated olives 4.50

Starters

Homemade soup of the day

granary bread 7.75

Confit duck and crispy pancetta croquettes

Sweet chilli sauce, rocket and parmesan 9.95

Adnams shiraz (Australian 175ml)

Breaded whitebait

sweet chilli mayo, dressed leaves 9.95

Smoked Salmon

Beetroot, apple and watercress, horse radish 9.95

Sauvignon Blanc (Romania, Paparuda) 175ml 7.25

Wild mushroom

Toasted focaccia, tarragon, rocket, balsamic reduction 9.95

Main Courses

Roast beef

roast potatoes, seasonal vegetables, Yorkshire pudding, gravy 18.50

Malbec (Argentina, Gougenheim) 175ml 9.75

Slow roast pork belly

roast potatoes, seasonal vegetables, gravy, apple sauce 18.50

Adnams beer battered fish

Hand-cut chips, tartare sauce, crushed peas 18

Pan fried cod

Squash and chorizo stew, new potatoes, spinach 23

Adnams White Burgundy (France, Macon) 175ml 9.75

Potato gnocchi

sun blushed tomato, goats' cheese, spinach, toasted pine nuts, dressed

rocket 18.50

Sweet Plates

Lemon curd panna cotta

Confit orange, citrus syrup, biscotti 8.95

Chocolate fudge brownie

*chocolate mousse, chocolate syrup,
vanilla & raspberry swirl ice cream 8.95*

Apple & raisin crumble tart

ice-cream 8.95

Alburgh ice creams & sorbets

selection of three scoops from our list of flavours 8.95

Cheese Plate

Selection of British cheeses, chutney,

crackers, grapes, quince 10

Adnams finest reserve port 50ml 4.55

Next Quiz night
and Carvery
Sunday 7th December

*Afternoon tea served 2-4pm
(24hr advance booking required)*

We are happy to cater for any allergies or dietary requirements, just let us know at the time of ordering. Allergens menu available.

An optional 10% service charge will be applied to your bill.

Wi-Fi password: randolph1889