

Openers

Heritage beetroot and English goats cheese roulade (v) red pepper pasty-chive and raspberry vinegar dressing	6.5
Smoked haddock and chorizo hash "mushy" sweetcorn-green apple tartar sauce	6.5
Potted kiln smoked salmon and herb terrine diced and pickled shallot-parsley mayo-popped capers-toasted rye	7.5
Chicken liver parfait pear and orange jam-brioche toast	6.5
Priors Hall ham hock and black pudding croquette apricot ketchup-char grilled peas in the pod	7
Superfood salad (v) pink grapefruit-papaya-torched broccoli with brazil nut curd-blackberry and manuka honey dressing	7

All Rounders

Beef and bone marrow burger shallot, horseradish and ale relish-little gem-burger sauce add-ons: smoked cheddar/maple cured bacon	13 1 ea
Buttermilk fried chicken Caesar bun Caesar mayo-little gem-maple cured bacon-parmesan	12
Market fish and triple cooked chips proper mushy peas-tartar sauce-grilled lemon	13
Wild mushroom biryani samosa (v) puy lentil daal-cucumber raita-lime pickle	12
Maple cured pork ribeye and roast chicken pie English mustard mash-butter poached leeks-parsley mayo-chicken gravy	16

Please inform your server of any allergies/intolerances and we will be happy to accommodate you.

Second Innings

Kentucky fried cod cheeks

sweetcorn slaw-Cajun beans-skin on fries 15

“Burnt end” short rib of beef

gherkin, parsley and shallot salsa-smoky bacon potato skins-bbq caper relish 16

32-day aged 10oz Dedham Vale ribeye steak

duck fat triple cooked chips-warm heritage tomato salsa-rocket 24

add-ons: Bearnaise/peppercorn/red wine jus 2 ea

Pan roasted sea bream panzanella

heritage tomato with basil-peperonata-brown butter focaccia crusts 14

Caramelised parsnip tart (v)

slow roasted cauliflower cheese-charred broccoli and brazil nut salad-summer truffle dressing 13

Sides

Skin-on fries (v) 4

Duck fat triple cooked chips 4

Torched broccoli, chilli and feta salad (v) 4

Salt and vinegar onion rings (v) 4

Cauliflower cheese with honey roast parsnips (v) 4