

CHRISTMAS/NEW YEAR

AVAILABLE FROM 1ST DEC-2ND JAN. BOXING DAY & NEW YEARS DAY – SEE SEPARATE MENU)

NIBBLES

Olives	Smoked nuts	Rose Harissa nuts	3.75 each
Filo & Twine sourdough, roast chicken skin butter			5
Colchester oysters, sherry vinegar	Crevette		2 each

STARTERS

Gravlax, rye bread, lime mayo, chive butter (GF)	8.50
Pork & rabbit rillettes, port & cranberry jelly (GF)	8
Crab, squash, saffron risotto (GF)	8/15
Parsnip, croquettes, tofu curry mayo (veg/V)	8

MAINS

Hake, Norfolk mussels, saffron jus, chestnut risotto (GF)	17		
Mussels, Champagne, tomatoes, herbs, fries (GF)	15		
Haddock, Ghostship batter, mushy peas, house chips, tarragon tartare	15		
Beef burger, mayo, crispy bacon, cranberry sauce, house chips (GF)	15		
Duck breast, duck fat fondant potato, red cabbage, parsnip, dates & sprouts (GF)	20		
Galette, brie, cranberry, sprouts, mushrooms (VEG)	16		
Cauliflower, kale, chestnuts, sage (VEG, V)	16		
Lobster, garlic butter, Caesar salad, fries 1/2 /whole (GF)	22/40		
Steak, roasted cherry vine tomatoes, house chips, mushroom, watercress (GF)			
6oz fillet 26	8oz Sirloin 24	8oz rump 18	20oz T bone 34
8oz Ribeye 26	12oz Blythburgh pork chop 17		
Add - Surf & turf; 1/2 char-grilled lobster	15		
Chargrilled crevettes	2 each		

SAUCES

Garlic & thyme butter	2.50
Blue cheese	2.50
Peppercorn	2.50

TO SHARE

Fishermans platter – hot & cold smoked salmon, mackerel, trout pate, crevettes, sourdough, fennel & pomegranate slaw (GF)	30
Seafood platter – ½ lobster, crevettes, oysters, shell on prawns, mussels, sourdough (GF)	60
Christmas iffits – pigs in blankets, turkey scotch egg, sausage roll, breaded brie, parsnip croquettes (GF)	30

SIDES

Sprouts & chestnuts, onion rings, house chips, posh chips (parmesan & truffle mayo), paprika skinny fries, garden salad, fennel & pomegranate slaw, Caesar salad	3.75 each
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CHAR-GRILLED SOURDOUGH OPEN SANDWICH

Brie & cranberry	9
Turkey, crispy bacon, tomato, mayo & lettuce	9
Cold smoked salmon, lime mayo, avocado	9
Binham blue, pear & fig chutney (VEG)	9

PUDDINGS

Christmas pudding, brandy sauce	7
Walnut & treacle tart, malted milk ice-cream	7.50
Vegan chocolate brownie, cherry sorbet, kirsch cherries (VEG, V, GF)	7.50
Cheeseboard- Binham blue, Lincolnshire Poacher, Bungay brie, fig chutney, red grapes, quince paste, Cinnamon, nut & fruit sourdough, biscuits (GF)	8/14
ice-creams - salted caramel, malted milk, Belgian chocolate, strawberry, vanilla (per scoop) (GF, VEG) served with coulis & freeze dried raspberries	2.25
Sorbets- cherry, elderflower & champagne, lemon (per scoop) (GF, VEG, V)	2.25
Served with coulis & freeze dried raspberries	

KIDS (10 YEARS & UNDER ONLY)

Homemade cheeseburger, brioche bun, skinny fries (GF)	8
Battered or pan-fried cod, garden peas, pub cut chips (GF)	7.50
Blythburgh sausages, baked beans, skinny fries	7.50
4oz rump steak, garden peas, pub cut chips (GF)	9.50
Tomato sauce pasta, grated cheddar (VEG)	7
Ice-cream sundae (choc or strawberry)	5
Chocolate brownie, choc ice-cream (GF, V, VEG)	5

(GF) denotes can be made Gluten free (Veg) can be made Vegetarian (V) can be made Vegan

It is the responsibility of the customer to inform us at the time of ordering of any allergies or food intolerances, staff will be able to advise on menu options

GROUPS OF 10 OR OVER – YOU WILL NEED TO BOOK AND PRE-ORDER YOUR MEALS. 48HRS NOTICE REQUIRED FOR PRE-ORDERS AND A DEPOSIT OF £15PP (NON-REFUNDABLE) WILL BE NEEDED. A CRACKER FOR LARGER GROUPS AND ANY SPECIFIC REQUIREMENTS – PLEASE ASK, WE ARE HERE TO SPREAD FESTIVE CHEER!!