

Autumn Menu

(BOOKINGS PREFERABLE, BUT NOT ESSENTIAL)

Please inform us of any intolerances/allergies/dietary requirements before ordering... (gf) denotes can be made gluten free, (Veg) vegetarian, (V) Vegan
Please note all our foods are served from a kitchen that handles nuts, gluten, shellfish and other allergens

Nibbles

Olives £3.75 Smoked nuts £3.75 Filo & twine sour dough, marmite butter £5
Colchester Oysters with shallot vinegar £2 Smoked Crevettes £2 each

Starters

Soup of the day (see special board) £7.50
Baked goats cheese, pickled walnuts, roasted quince £8 (Veg, GF)
Smoked crevettes in garlic butter, aioli, toasted bread £9 (GF)
Lowestoft smoked kippers, bread and butter - one/pair £8/£14 (GF)
Pan seared pigeon breast with a hedgerow salad £8.50

To share

'Fishermans' platter; hot & cold smoked salmon, mackerel, trout pate, crevettes, sourdough and a spicy fennel & pomegranate slaw £30 (GF)
'Farmers' platter'; Pork pie, scotch egg, Binham blue, Lincolnshire Poacher, salad, pickles, apple & bread £25
Sea food platter (lobster, smoked crevettes, oysters, shell on prawns, green lip mussels, seafood sauce and shallot dressing, sour dough £60 (GF)

Mains

Homemade burger with garlic chestnut mushrooms, Swiss cheese, truffle mayo, served in a Filo & Twine brioche bun & pub cut chips £15 (GF)
Chargrilled lobster with garlic butter, Caesar salad & skinny fries
1/2 £22/whole £38 (GF)
Beer battered line caught cod with pub cut chips mushy peas and wasabi tartare sauce £14
Pan fried skate wing with Boulangere potatoes, leek fondue and kale £17 (GF)
Norfolk Mussels, white wine, shallots garlic served with skinny fries £14.50 (GF)
Barley & lentils, Porcini mushroom, sweet spices, crispy fried onions £15 (Veg, V & GF)
Autumn pastry Galette with pumpkin, stilton, pumpkin seeds, balsamic, mushrooms & spinach £16 (Veg)

Steaks

(All steaks are garnished with confit tomato, flat mushroom, pub cut chips, watercress)

6oz fillet £26 8oz sirloin £24 8oz rump £18 20oz T-bone-£34

8oz Ribeye £26 12oz pork chop £17

ADD ONS- SURF & TURF; ½ CHAR-GRILLED LOBSTER £15 OR CHAR-GRILLED SMOKED CREVETTES £2 EACH

Sauces £2.50 each

Garlic & Thyme butter

Blue cheese sauce

Peppercorn sauce

Sunday roasts (only on Sundays!)

Choice of local meats or a vegetarian nut roast, served with roast potatoes, Yorkshire pudding, seasonal vegetables and pan gravy. Served every Sunday until sold out! (gf, Veg)

Sides

Garlic chestnut mushrooms, paprika skinny fries, onion rings, pub cut chips, green beans, Posh cheesy chips, truffle mayo & parmesan, garden salad, fennel & pomegranate slaw, Caesar salad all £3.75 each

Char-grilled sourdough open sandwich £9 each

Steak, onions & horseradish, Smoked haddock & Broadside Rarebit

Binham blue cheese, pear, fig chutney (Veg) 12-2pm Weds-Fri, Sat 12-3pm

Puddings

Sticky toffee pudding with toffee sauce, vanilla ice cream £7 (Veg, V, GF)

Baked New York cheesecake, passionfruit sorbet £7.50 (Veg)

Apple & blackberry tart with malted milk ice cream £7.50 (Veg)

Chocolate Jaffa torte with Chantilly cream £7.50 (Veg)

Cheese selection with biscuits chutney & grapes £14 (GF)

A selection of ice creams and sorbets with freeze dried raspberries and coulis £2.25 per scoop (ice-creams; chocolate, clotted cream, malted milk, strawberry, salted caramel Sorbets; Passionfruit, lemon, blackberry, champagne & elderflower) (V, Veg, GF)

Kids (suitable for kids aged 10 or under)

Blythburgh sausages, pub cut chips & baked beans (gf) £7.50

Tomato sauce pasta with grated cheese (veg) £7

Battered cod, pub cut chips & mushy peas £7.50

4oz Rump steak, house chips, garden peas (GF) £9.50

Ice-creams (flavours as adults) (gf, Veg) £2.25a scoop

Sundae (chocolate or strawberry) (gf) £5

Please note: We cannot offer split bills. You may experience more of a wait than in usual times - please be patient - we are trying our best to offer you a great service! On the rare occasion that we may run into problems...we like to deal with such incidents in-house in a friendly manner...we do not reply to social media sites/reviews as we believe this can all be sorted out at your time of visit.

MAX GROUP SIZE WE CAN CATER FOR IS 8 - UNLESS ORGANISED IN ADVANCE