

SNACKS

'World Champ' Pickled egg 1.95
Mixed Olives 4.50
Smoked Almonds 4.50
Sourdough Toast With Tapenade or
Muhammara 4.95
Marinated White Anchovies With
Red Pepper & Onion Salsa 5.25
Mussel 'Popcorn' With Jalapeno Aioli 5.50

SMALL PLATES

Complimentary House Baked Sourdough-Rye and Focaccia
with Le Ferre Puglian Olive Oil. Additional bowl of bread is
available on request for 3.25 per bowl.

Today's Soup 6.50

Venison Carpaccio with Crispy Capers,
Zucchini, Shaved Parmesan, Rocket, Lemon &
Le Ferre Olive Oil 9.50

Wedge Salad, Binham Blue, Pickled Mustard
Seeds, Cherry Tomatoes, Sourdough Crumb &
Buttermilk Dressing 8.50
Add Crispy Pancetta 1.95

Smoked Haddock Croquettes, Pea & Mint
Puree & Pea Shoots 9.50

Whipped Mackerel on Toasted Focaccia,
Watercress & Horseradish 7.95



OYSTERS & SHELLFISH

Raw Mersea Rock Oysters, Shallot & Ginger
Mignonette 2.80 each

Tempura Battered Mersea Oysters,
House made Tartare Sauce 3.00 each

Wood Griddled Scallop on the Shell, Roast
Garlic & Seaweed Butter 4.95 each

Shetland Mussels Steamed With Either -
White Wine, Garlic & Herbs or Coconut,
Lemongrass, Ginger & Coriander
Regular 9.25/Large 16.50

Cold Seafood Platter

Raw Mersea Oysters, Peel & Eat Prawns, King
Prawns, Marinated Mussels, Whipped Mackerel
on Toasted Focaccia Served with Pickles &
Sauces 12.50/25.00

Orecchiette, Brown Crab Cacio e Pepe 17.95

½ Pint Peel & Eat Prawns, Jalapeno Aioli 8.50

Gambas Al Ajillo, King Prawns Cooked Over
Coals, Garlic, Chilli, White Wine, Le Ferre Olive
Oil & Lemon 9.50/17.95

Sides - all 4.25

Hand Cut Skin On Fries, Buttered New Potatoes with Parsley, Seaweed Crushed New Potatoes, Garlic Mash,
Mixed Leaf Salad with Vinaigrette, Today's Local Veg, Tempura Onion Rings

LARGE PLATES

SEA

Brodetto - Italian Inspired Seafood Stew.
Tomatoes, Fennel, Local Fresh Fish, Shellfish,
Fregola & Crostini 19.50

Battered Haddock Fillet
Housemade Tartare Sauce, Minted Mushies &
Hand Cut Skin On Fries 17.50

Mixed Grilled Seafood plate, Today's Catch,
Wood Grilled Scallops On The Shell,
King Prawns, Mussels, Clams,
Roast Garlic & Seaweed Butter 23.50

Fish Tacos Rosarito Style - 2 soft Corn Tortillas,
Spiced Fried Local Fish, Shredded Cabbage,
Tomato Salsa, Jalapeno Aioli, Coriander, Black
Beans & Guacamole 16.50

LAND

Local Venison Ragout, Seared Potato Gnocchi &
Crispy Fried Cavolo Nero 18.95

Roasted Local Rump of Beef, Yorkshire Pudding,
Rosemary Roast Potatoes, Seasonal Vegetables,
Roasted ½ Shallot, Red Wine Gravy & Creamed
Horseradish 19.50

Extra Jug Of Gravy 1.50

Extra Rosemary Roast Potatoes 3.50

Sunday Guest Meat (please see set menu) 17.50

Prices include VAT at 20%. Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. All allergen information available upon request. Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness. All our food is prepared in a kitchen where all allergens are being handled but we try our best to keep things separate. Any food processed elsewhere may contain traces of all allergens. We are not responsible for any personal items that may be lost or damaged during your visit.