

CLAVERING

NIBBLE & SHARE

Bread & Olives £6.75 VG | Padron Peppers £5 GF | Olives £4.5 GF VG Charcuterie Board - Prosciutto, Salami, Chorizo, Pickles, Olives, sun blushed tomatoes, focaccia £20 Garden Mezze Board, sweet potato falafel, katsu curry arancini, padron peppers, sun blushed tomatoes, smoked hummus, olives, focaccia £20 VG DF

2 courses £27 | 3 courses £32

STARTERS

Soup of the day, focaccia VG DF GFA

Chicken Caesar, crispy gem, salted anchovy, focaccia crouton GFA

Torched Mackerel, crispy chickpea, mustard creme fraiche, red pepper oil, rye shards

Spiced Cauliflower, charred leeks, smoked hummus, dukkah VG DF GF

Heritage Tomato & Burrata salad sunflower pesto GF

MAIN COURSE

Roast Sirloin of Beef DFA GFA

Roast Blythburgh Old Spot Pork Loin DFA GFA

Roast Spiced Butternut Squash VGA DFA GFA

All roast come with Yorkshire pudding, roast potatoes, carrot puree, braised red cabbage, savoy cabbage &

chantenay carrots.

Seabass Fillet, summer risotto, chorizo crumb GF

Cricketers Dry aged Smashed Beef Burger, Tennessee bun, bacon jam, gem, gherkin, beef tomato, American cheese

Katsu Sweet Potato & Oyster Mushroom, pickled shimeji, wilted spinach, red onion petals & coriander VG DF GF

Barsham Beer Battered Haddock, triple cooked chips, peas, chunky tartare GF DF

Seared Chalk Stream Trout, Jersey Royal salad, peas, gem, broad bean, oyster mushrooms & pancetta GF

SIDES £5.5

Roast Potatoes DF GF/ Cauliflower Cheese GF/ Buttered Mash Potato GF / fries GF/ handcuts GF/ rocket salad DF GF / garlic buttered green beans DF

Please let a team member know of any allergies or dietary requirements V Vegetarian GF Gluten free VG Vegan DF Dairy free N Contain Nuts GFA Gluten free available