

STARTERS

Carrot soup, crème fraiche, parsley oil	6	Lamb pasty, garlic mayonnaise	7.5
Nutbourne tomatoes, mozzarella, kale pesto, basil oil	7.5	Chicken liver parfait, date chutney, toast	7.5
Cornish crab croquettes, spicy cucumber salad, crab mayonnaise	7.5	Bread board – Campaillou and Netherend butter	4
Grilled mackerel fillet, celeriac remoulade, parsley emulsion	7.5	Baby beetroot, fried quinoa, crème fraiche, lemon oi	7.5

SHARERS

Ploughman’s: In-house cooked ham, Montgomery cheddar, onion chutney, radish, devilled egg, celery, apple, campallou	16	Charcuterie: Suffolk & salami, chorizo, in-house cooked ham, ox tongue, chicken liver parfait, toasted bread	19.5
Baked Somerset camembert studded with rosemary, toasted campaillou, chilli jam	15		

Traced right back to the middle of the 18th century Aberdeen Angus Beef has been regarded as arguably the most prestigious cattle breed throughout the world, renowned for producing beef with an unparalleled reputation for superior eating quality driven by marbled meat cuts

All served with fried egg, straw fries & choice of bone marrow, Stilton butter or steak sauce

200g Rump	18.5	200g Beef Fillet	30
200g Flat iron	17	200g Sirloin	29

MAINS

Albert burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries	14	Confit belly of old spot pork, cokles, butter beans, chorizo	16.5	Slow roasted primo cabbage, borlotti beans, tomato, onion, vegan mayo, pea puree, seeds	12.5
Water melon, aubergine, tomatoes, mint, goats curd, pumpkin	12.5	Young’s beer-battered cod, twice-cooked chips, crushed minted peas, tartare sauce	15	Southern fried chicken supreme, house slaw, chilli, Kentish Blue sauce	15
Shin of beef pie, cream of potato & truffle, gravy	16	Pork sausages, creamy mash, onion rings, gravy	13	Creedy carver Duck breast & leg croquettes, fennel puree, bulgur wheat	26


Please speak to your server about today’s skipper’s catch

SIDES

Warm Norfolk scrapers salad, aiol	4	Skinny Fries/ Twice-cooked chips/ Champ mash	4	Cold Ratatouille	4
Macaroni & cheese	5	Grilled corn on the cob, chilli butter	4	Baby leaves, tomato, onion, lemon oi	4

PUDDINGS

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We’re proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.



PRINCE ALBERT


Upside down pineapple cake, toffee sauce,  
caramel ice cream 6.5

Chocolate tart, lemon sorbet, blackberries 6.5

Apple, hazelnut & oats crumble,, vanilla ice cream 6.5  
Homemade Donuts with Toffee sauce 6.5

Cheese – choose 1 for £4, 4 for £14.  
Blackstick Blue, Ragstone goat, Godminster  
cheddar, Mayfield Semi soft  
Served with homemade crispbread & chilli chutney  
  
A selection of Jude’s dairy ice cream  
chocolate, strawberry or vanilla 5

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