

## OYSTERS

**1/2 doz Maldon Rock Oysters – Natural**

*Shallot Vinegar, Bread & Butter*

**£12**

**1/2 doz Maldon Rock Oysters – Baked with Nduja**

*Bread & Butter*

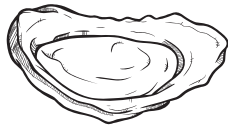
**£14**

**1/2 doz Maldon Rock Oysters – Baked Rockefeller Style**

*Cream, Spinach, Pernod & Parmesan*

*Bread & Butter*

**£14**



## STARTERS

**Suffolk Charcuterie Board / Vegetarian Meze Board (V)**

*For 2 People*

**£12**

**Ham & Parsley Terrine**

*Piccalilli & Fresh Bread*

**£5.95**

**Beetroot & Gin Cured Salmon**

*Fresh Horseradish and Chive Creme Fraiche,*

*Shaved Fennel and Radish Salad*

**£7.50**

**Goats Cheese & Wild Garlic Croquetas**

*Homemade Roasted Tomato Ketchup & Black Garlic Puree*

*(V)*

**£5.95**

**Spider Crab Gratin**

*Fresh Bread*

**£7.95**

## PUB CLASSICS

**The Ultimate Ploughman's**

*Home Made Scotch egg, Suffolk Gold Cheese, Emmett's*

*Black Ham & all the Trimmings*

**£12.50**

**Homemade Fish Finger sandwich**

**£6.50**

**The Sorrel Horse Burger (Salter & King)**

*Cheddar, Emmett's Bacon, Sliced Pickled Cucumber*

*Tomato & Lettuce Mayonnaise & House Fries*

**£12.50**

**Suffolk Black Ham with Crispy Duck Egg**

*House Fries*

**£11.50**

## MAINS

**Miso Aubergine**

*Crispy Noodles & Shichimi Togarashi (V)*

**£9.50**

**Wild Garlic Cod Kiev**

*Homemade Tartar Sauce & House Fries*

**£14.50**

**Bavette Echalottes**

*Hanger Steak with Shallot Butter, Griddled Baby Gem*

*Lettuce & House Fries*

**£16**

**Classic Caesar salad**

*Grilled Chicken / Grilled Halloumi (V)*

**£12**

## SIDES

**Truffle & Parmesan Fries/Plain Fries**

**£5/£3**

**Grilled Hispi Cabbage**

**with Mature Cheddar & Mustard Sauce**

**£5**

**Heritage Tomato & Shallot Salad**

**£5**