

## OYSTERS

1/2 doz Maldon Rock Oysters – Natural  
*Shallot Vinegar, Bread & Butter*  
£12

1/2 doz Maldon Rock Oysters – Baked with Garlic  
*Bread & Butter*  
£14

## TO SHARE

**Cold Seafood Platter**  
*Dressed Crab, Oysters, Crayfish, Prawns, Tiger  
Prawns, Smoked Salmon, Hot Roast Salmon  
& Fresh Bread*  
£28

**Emmett's Charcuterie Board**  
*Charcuterie selection  
& Fresh Bread*  
£14

## STARTERS

1/2 Pint of Prawns / Pint of Prawns  
*Homemade Aioli, Lemon, Bread & Butter*  
£5 / £10

**Cullen Skink**  
*A Hearty Scottish soup with Smoked Haddock*  
£7

**Goats Cheese & Spinach Croquetas (V)**  
*Homemade Roasted Tomato Ketchup & Black Garlic Puree*  
£6

**Calamari**  
*Aioli & Lemon*  
£7.50

**Crab Gratin**  
*Fresh Bread*  
£8

**Pan Fried Scallops with Chorizo**  
*Chilli & Spring Onion*  
£9

**Dill Cured Salmon, Marinated Cucumber & Mustard Dressing**  
*Fresh Bread*  
£8

**Homemade Hummus (V)**  
*Served with Flatbreads*  
£6.50

## PUB CLASSICS

**The Sorrel Burger (Salter & King)**  
*Cheddar, Bacon, Sliced Pickled Cucumber Tomato &  
Lettuce, Mayonnaise & House Fries*  
£13

**Emmett's Suffolk Peppercorn Ham with Crispy Duck Egg**  
*House Fries*  
£12

**Classic Fish Pie**  
*Smoked Fish, Salmon, Prawns & Boiled Egg,  
with Seasonal Veg*  
£12

**Halloumi Burger (V)**  
*Tomato Relish, Lettuce & House Fries*  
£13

**Scampi & Chips**  
*Peas & Homemade Tartare Sauce*  
£14

## MAINS

**Moules Frites**  
*Mussels in Aspartic Acid & Wholegrain Mustard Sauce,  
House Fries*  
£14

**Pan Fried Lemon Sole with Brown Caper Butter**  
*Samphire & New Potatoes*  
£20

**Pan Fried Cod**  
*Braised Lentils & Streaky Bacon*  
£16

**10 oz Sirloin Steak with Peppercorn Sauce**  
*Roasted Vine Tomatoes, Portobello Mushrooms  
& House Fries*  
£25

**Slow Roasted Saddle of Lamb**  
*Dauphinoise Potatoes, Seasonal Veg & Red Wine Jus*  
£20

## SIDES

**Sweet Potato Fries(V)**  
£5

**House Fries / Truffle & Parmesan Fries(V)**  
£3 / £5

**Honey Glazed Carrots (V)**  
£5