

# *A la Carte*

## ***Starters:***

- Soup of the Day, Bread & Butter 8.5*
- The Crix Prawn & Avocado Cocktail, Bread & Butter 12*
- Garlic Kings Prawns, Crusty Bread 12.5*
- Breaded Brie, Mix Leaves, Port & Cranberry Sauce 9.5*
- Chicken & Ham Hock Terrine, Piccalilli, Toasted Sourdough 9*

## ***Mains:***

- Ribeye Steak, Braised Beef Cheek, Caramelised Shallot, Parmentier Potatoes, Peppercorn or Garlic Butter 35*
- Tiger Prawn Linguine, Chilli, Garlic, Coriander, Tenderstem Broccoli 20*
- Beetroot Gnocchi, Vegan Feta, Salt Baked Beetroot, Walnuts (VG) 16*
- Breaded Haddock, Hand Cut Chips, Tartare Sauce, Pickled Cucumber 18*
- Stone Bass, Tenderstem Broccoli, Cromer Crab Cake, Shellfish Bisque, Sea Herbs 24*
- Suffolk Pork Belly Cassoulet, Winter Vegetables 17.5*
- Corn-Fed Chicken Breast, Potato Fondant, Pancetta, Wild Mushroom Jus 18*

## ***Sides: 5***

- Hand Cut Chips, Tenderstem Broccoli, Mixed Seasonal Greens, New Potatoes*
- Parmesan & Truffles Fries 7.5*

## ***Desserts:***

- Warm Chocolate Brownie, Vanilla Ice Cream 7*
- Treacle Tart, Chantilly Cream 8*
- Pannacotta, Wild Berry Compote 8*
- Crumble of the Day, Custard 8.5*
- English Cheeseboard 12.5*
- Selection of Ice Creams or Sorbets 5.5*

If you have a food allergy or any special dietary requirement please inform a member of the hospitality team.

A 12.5% Discretionary service charge will be added to your bill.