

HOME-POTTED trout & salmon

toasted Pump Street
Bakery bread 8.50

Carlingford Lough rock oysters

six for 12.00
or 2.00 each

proper shortcrust steak & kidney pie (takes 25 mins)

Savoy cabbage
& creamy mash 17.50

Orford-landed skate

sautéed grapes &
almonds, 'black' butter,
greens, potatoes 18.50

DINGLEY DELL slow-roast pork belly

savoy cabbage, peas,
new potatoes,
gravy 19.50



please don't
use techno
gadgets
during
dinner

cicheti to share

pronounced *chi-keh-tee*, if you care!

Gordal Reina & black olives,
coppa (*Italian air-cured pork*),
fennel brigantini (*little biscuits*),
radishes & vintage pecorino
13.00

fish & shellfish plate

*can be a starter to share or a
main course for one*

smoked prawns, cod's roe
& salmon; potted crab;
salmon & trout rillettes;
two oysters; toast 20.00

**Do ask if you would like something more plainly cooked or
if you can't see your favourite dish – much is possible!**

**Where two prices are shown, the first is a starter, the second a main course.
We honour on-time bookings first, but will get to early or late birds asap.**

raw beef fillet carpaccio, Harry's bar dressing, flaked parmesan 10.50
or 21.00 as a main with hand-cut chips and house salad

deep-fried tiger prawns, squid, aubergine & lemon, aioli 10.00

bruschetta with buffalo mozzarella & marinated
local heritage tomatoes 10.00

orecchiette (*'little ear' pasta*), rabbit ragú 9.50
or 16.50 as a main with house salad

grilled Cornish mackerel fillet, panzanella 8.50
(*San Marzano tomato, basil, caper & sourdough crouton salad*)

prosciutto di Parma DOP, fresh black figs 10.00

locally landed cod, violet artichokes, black olives & oregano 19.50

rump of Suffolk lamb, warm n'djua (*spiced salami*), datterini tomato,
smoked ricotta & chickpea salad 21.00

pan-fried hake fillet, muddled courgette & crab,
Sardinian seasoning 19.50

roast guinea fowl breast, creamy orzo (*rice-shaped pasta*) with
cavolo nero, parmesan & girolles 19.50

(whole-but-trimmed) Lowestoft-landed plaice, oregano,
capers, 'black' butter 17.50

ALLERGIES & INTOLERANCES: if you have forewarned us of any special dietary needs, please be assured this has been noted.

Just choose the dishes you would like and we will advise of their suitability or how they can be tweaked. If you *never* eat fish or meat, or are vegan, separate menus are available but they cannot be mixed and matched with the *a la carte*. If you need advice about known allergens, please ask.

* Nanny says all offal must be well-cooked but sentient adults may wish to demur!

SEA SALTED CARAMELS

(125g mixed box)

for sheer delight there's little to match NikoB's sumptuously soft, dark chocolate caramels and milk chocolate rum & hazelnut caramels. Quite divine. 10.50

DESSERT WINES

in order of richness ...

Dindarello, Maculan, Italy 2015

truly delightful – like a light, sweet-but-not-cloying cashmere, baby's blanket. Yup. 7.00 (100ml)

Late Harvest Sauvignon Blanc, Morandé, Chile 2015

An utterly pleasing sweet wine redolent of tropical fruit & honey but with a good acidity on the finish. We love it. 6.50 100ml

Finca Antigua, Moscatel, Spain 2015

This naturally sweet wine has all the voluptuousness you'd expect from muscat grapes dried to raisin-ripeness. Add in a bright, clean finish and it's so much nicer than the norm. 7.50 (100ml)

Visciolata del Cardinale, Italy 2014

even the nose is fantastic: this truly remarkable marriage of cabernet sauvignon with sour cherry juice is beyond sensational. 7.00 (70ml)

PORT

Quinta do Crasto 2012

a perfectly decent LBV port
100ml glass 6.00

DESSERTS – all 8.00

all our ice cream is home-made

*'sad' bitter chocolate soufflé cake, crème fraîche
lemon jelly, almond florentine, cream
blackberry & soured cream tart, vanilla ice cream
baked figs stuffed with pistachios, mascarpone & honey
2 or 3 scoops (your choice) of home-made sorbet and ice cream –
we will tell you which flavours are available*

Neal's Yard seasonal cheeses with Peter's Yard crispbreads
(Great Taste Awards 'the best biscuit for cheese') 9.50

TEA

Also available are Assam, Earl Grey, Redbush, Lapsang Souchong, fresh mint tea and Egyptian dried mint tea – all at 3.25

JASMINE PEARLS

hand-picked green tea buds, hand-rolled (by virgins, natch), are layered with fresh jasmine blossom to create a highly fragrant, creamy tea that has none of the usual artificiality – a beautiful, soft tea. 4.25

WHITE PEONY

a white China tea with creamy notes of melon and a lingeringly sweet finish, this tea is simply made from first flush and unopened silvery buds. 3.75

DARJEELING BADAMTAM FIRST FLUSH

Darjeeling is rightly known as the 'champagne' of teas. 'First flush' signifies it is made from young, succulent shoots picked in the springtime. The resulting tea is delicate, fresh and flowery. 3.25

CEYLON ORANGE PEKOE

Orange Pekoe is a grading term that denotes whole leaves rather than cheap 'fannings' are used. Bright, crisp and full-bodied, this is a truly delightful tea from the country now known as Sri Lanka. 3.25

MANUKA (DECAFFEINATED)

grown exclusively at Tregothnan in Cornwall since the 1880s, the name derives from the New Zealand honey, manuka. Apart from having antibacterial properties, the tea is pretty, light and, yes, honied. 3.25

ILLY COFFEE

A cafetière of ground-to-order coffee 3.50
single espresso 2.25 double espresso 3.25
macchiato 3.25 cappuccino, latte or Americano 3.25
Irish coffee (10-15 mins) with 25ml Jameson's whiskey 8.00

a discretionary 10% service charge will be added to your bill 🍷 you won't be able to read this but we keep a spare set of spectacles
in case you have forgotten your own 🍷 we take Mastercard, Visa or debit cards & cash – sorry, no cheques 🍷
the DB&B package contains a free choice of starter and main course, or main course and dessert. An extra course is a flat 8.00