

### Nibbles

Homemade Rustic Breads, Jersey Butter	4	Colchester Oysters, Red Wine & Shallot Vinegar, Tabasco	3 (each)	Mrs Temples Wells Alpine Arancini, Romesco	5
Marinated Olives	3	Blythburgh Pork & Smoked Bacon Scotch Egg		Deviled White Bait, Tartar Sauce	5
		Mustard Mayonnaise	5		

### Starters

Seafood Grazing Board Cromer Crab, Colchester Oysters, Crevettes, Smoked Salmon, Crayfish Cocktail, Horseradish & Potato Salad, Rustic Breads, Beetroot Relish	30
Chicken Liver and Duck Parfait, Fig Relish, Brioche	8
Smoked Salmon, Capers, Shallot, Guinness & Black Treacle Soda Bread	10
King Scallops, Norfolk Coast Samphire, Petit Pois, Romesco Sauce, Crispy Pancetta	14 / 21
Crayfish and Prawn Cocktail, Baby Gem, Pickled Cucumber and Classic Seafood Dressing	9
Suffolk Heritage Fillet Beef Tartare Egg Yolk, Melba Toast	12
Burrata, Rocket Pesto, Citrus Fennel, Sour Dough Crouton	8
Heritage Tomato Tart, Martinated Tomato, Caponata, Aged Balsamic (v)(ve)	7

### From the Bertha Grill

Our steaks are prepared in our on site butchery and hung for a minimum of 28 days in our dry aging cabinet.

#### Sharing Steaks

*Larger cuts will require a longer cooking time, please ask your server for more details*

<b>Cote De Boeuf 36oz</b> Cut from the beef fore rib and served on the bone. Cote De Boeuf has all the flavour and marbling of Ribeye. Best served medium. 60 for two to share	
<b>Chateaubriand 18oz</b> Our prime cut of fillet steak. Slowly roasted for a fuller flavour. Best served medium rare. 70 for two to share	
Both served with Garlic Roasted Mushroom, Vine Tomatoes, Pulled Brisket and Bone Marrow Croquette and your choice of side & sauce per person	

#### Classic Steaks

Rib Eye 10oz	29
Sirloin 10oz	29
Fillet 8oz	32
Porterhouse 18oz	34
Cut from the rear of the loin giving a generous Sirloin and Fillet on the bone. Best served medium rare	
Served with Garlic Roasted Mushroom, Vine Tomatoes, and your choice of side	

#### Sides

Skinny Fries  
 Triple Cooked Chips  
 Mac N Cheese  
 House Garden Salad  
 Seasonal Green Veg

4 each

#### Sauces

Peppercorn  
 Bearnaise  
 Red Wine Jus

4 each

#### Mains

Smoked Haddock Bubble and Squeak, Poached Havensfield Egg, Crayfish Butter Sauce	17
Roast Gressingham Duck Breast Duck Confit, Garden Herb Gnocchi, Pancetta, French Style Peas	24
Slow Cooked Suffolk Pork Belly Caponata, Roast Garlic Hasselback potatoes, Seasonal Greens	18
Slow Cooked Moroccan Lamb Shoulder Coriander Crust, Roasted Red Pepper, Lemon & Garden Mint CousCous, Coriander Yogurt, Red Slaw	18

Market Fish of the Day	Market Price
Served with seasonal garnish	

Adnams Beer Battered Fish & Chips	16
Triple Cooked Chips, Tartar Sauce, Mushy or Garden Peas	

Vegan Summer Vegetable Risotto	14
Courgette, Mint, Rocket Salad (v)(ve)	

### Burgers

Oaksmere Butchers Burger	15
Served in a Brioche style bun with Pastrami, Streaky Bacon, Gherkin, Red Slaw, Oak Smoked Cheddar, Red Onion Marmalade with a side of Skinny Fries	
Moving Mountains Burger	12
Served in a vegan Brioche style bun with Lettuce, Red Onion Marmalade, Red Slaw, Vegan Mayo, Vegan Cheese and a side of Skinny Fries (ve)	



We are proud partners of Belu and serve unlimited filtered still and sparkling water at £1.50 per table, with 50% going to Belu - a social enterprise that puts the environment first and gives 100% of their profits to WaterAid, bringing clean water to people worldwide.

Please speak to your server if you have any questions about the menu, allergies or dietary requirements.  
 A discretionary 10% service charge will be added to your total bill. Unhappy with the service? Simply ask for this charge to be removed and let us know what we could have done better!

