

CLUB HOUSE MENU

FROM THE CELLAR

Castlewood Vineyard
(East Devon)
Brut 55.00
&
Flint Vineyard
(Bungay)
Silex 40.00

UP COMING EVENTS!

Wild East Roar

Saturday 25th October

Enjoy a vibrant, country stirring set, a fire-cooked autumnal BBQ and a buzzing bar, all set against the backdrop of crackling fire pits and crisp October air.

WHAT ELLIE-MAE IS DRINKING

Rosehip Whiskey Sours
11.95
Bakewell Tart
11.95

STARTERS

Club baked bread
with Yare Valley rapeseed oil & apple balsamic or Old Hall Farm butter 7.50

Charred purple sprouting broccoli with pickled walnut ketchup 10.50

Thatched House Farm pork terrine with runner bean pickle and sourdough 12.50

Carrot and cumin soup with sourdough 12.50

Smoked haddock scotch egg with warm tartare sauce 15.00

Herringfleet pigeon and red deer faggot with bashed swede and carrots with Lacons Encore gravy 12.00

MAIN COURSES

Beer battered North Sea cod with hand cut chips, crushed peas and tartare sauce 17.50

Red Poll Ribeye steak with butcher potatoes, peppercorn sauce and Clinks salad leaf 35.50

Sutton Hoo "coq au vin" with buttery mashed potatoes 27.00

Cornish wild seabass with oyster mushrooms, charred leeks, pancetta and Old Hall Farm butter sauce 32.00

Ruby salad, baked red onions and beetroot with orange, bitter salad leaves and pickled walnut dressing 18.00

Saffron risotto with charred tenderstem broccoli, parmesan and gremolata 21.00

SIDE DISHES 4.50

French fries - Hot chips* - buttered Autumn greens - Honey roasted carrots – Buttered mash

PUDDINGS

Affogato Lakenham Creamery vanilla ice cream with an espresso shot 5.50

Vanilla cheesecake with apple and cinnamon compote 9.50

Dark chocolate ganache with honeycomb 9.50

Pear & almond tart with fig leaf ice cream 9.50

FARMHOUSE CHEESE

Suffolk Gold, Baron Bigod and Blue Monday 15.00

Served with crackers, Old Hall Farm butter, celery and membrillo

SWEET TREAT

Club crunchy bites 1.25 each

Hedgerow marshmallows 1.00 each

** Hot Chip was a much-loved artisan chip shop concept created by Hugh back in 2016 when he ran a pilot shop in Norwich before going mobile. Chef Steve Duffield created the sauces and Hugh inevitably the names, so we are delighted to bring them back from the dead.*



Game may contain shot.

Please speak with a member of our team if you have any dietary requirements or questions
The kitchen handles common allergenic ingredients, and we cannot guarantee below trace amounts