

It's all about fish

East Anglia has deep roots in the sourcing of fish.

We work with our fish suppliers to ensure that we only serve fish from sustainable supply.

Quality is paramount, we endeavor to ensure a constant line of supply, however, if anything is not available on our menu it is because there is no availability in the market on the day.

For your guidance, the symbol (V) denotes vegetarian.

Where we use alcohol in the dish, this is symbolized by (*).

We endeavor to prepare our fish in a careful manner however we cannot guarantee that all items are free from allergens. If you have any concerns please discuss these with your server or ask to see our allergen register.

All our food is freshly prepared and we therefore ask for your indulgence as each course will take a time to prepare.

A discretionary 10% service charge will be added to all accounts and will be distributed among the staff in full.

All dishes are subject to change due to seasonal availability of ingredients

All dishes include VAT at the current rate

Appetisers

Green and Black Olives with Feta Cheese

£4.25

Warmed Sour Dough Bread with Oil, Balsamic and Himalayan Pink Salt

£3.75

Starters

Skagen Fish Soup

*A mix of line caught fish and Shellfish
with cheese and cheese scones*

£7.50

Scottish Oak Smoked Salmon

Served with lemon on sour dough bread

£7.95

Traditional Prawn Cocktail with a twist

The traditional favourite with a touch of fennel

£7.95

Gin Herring

*Marinated herring in Gin, served with cucumber salad,
crushed black pepper and capers on rye bread*

£9.50

Tomato and Basil Farfalle (V)

cooked with pesto and roasted tomatoes

Starter £7.75 Main Course £13.50

Smoked Lincolnshire Eel

Served with a green leaf salad and horseradish sauce

£7.50

Goats cheese bruschetta

Grilled goats cheese with cranberry and orange sauce on toasted sour dough bread

£7.75

Main Courses

Lemon, Parmesan and Herb Crusted Hake Fillet

Pan fried and served on a bed of farfallie, pesto and roasted cherry tomatoes
£15.50

Fillet Steak with Beurre Maitre d'hotel

Pan fried and served with a grilled tomato, watercress and a béarnaise or pepper sauce
£19.50

Fillet of Lemon Sole Caprice

Lemon sole pan fried and garnished with fried banana and mango chutney
£18.50

Grilled Yellowfin Tuna Steak

Line caught tuna steak

£17.95

Poached Darne of Salmon with a Bernaise Sauce

Fillet of Salmon poached in white wine and served with a Bernaise sauce
£19.50

Poached Eggs Florentine (V)

Two Eggs on a bed of fresh wilted spinach and Bernaise sauce

£12.50

Sides

Buttered or sauté Potatoes

£3.50

Spinach with Nutmeg

£3.75

Fresh Asparagus

£3.75

Snow Peas

£3.50

Green salad with Balsamic dressing

£3.50

Puddings and Cheese

Crème Brulee

An egg custard with caramel topping

£8.25

Bakewell tart with hot custard or cream

£8.25

Treacle and Ginger Sponge Pudding

Served with creamy custard

£6.75

Chocolate and Amaretto Cheesecake with cream

£6.50

Kalamata figs with cream

£6.50

Pecan Pie

Served with either hot custard or cream

£6.50

A trio of cheeses

Dorset Brie, Stilton and Vintage Cheddar cheese, walnut bread and grapes

£11.75