



Homemade bread *with olive oil, balsamic* £4 Mixed Olives £3.50

Salt & Pepper Squid, *Nanjing dipping sauce (soy, lime and coriander)* df £5.50

½ Pint of Prawn, *wild garlic aioli & lemon* df /gf £5.5/11

TO START

Vegan Soup of the Day *served with rustic bread* £8.5

Pea & Feta Fritters, *zaatar mint yogurt* v/ gf £9

Suffolk Ham Hock Terrine, *onion jam, charred green onion, puffed pork and sourdough* £9.5 df

Pan-seared King Prawns & Chorizo, *rustic bread, watercress* £10

Hot & Cold Smoked Salmon *shallots, horseradish, preserved lemon and croutes* £10

Roasted Pepper & Chickpea Pate, *toasted seeds olives, herb oil, toasted pitta* vg £8.50

MAINS

Line-caught Haddock & Chips, *mushy Peas & ships Tartare Sauce* £17 df

Slow-roasted Portobello Mushrooms, *butterbean mash, herb dressing* £17 VG

Caramelized Red Onion Beef Burger, *truffle & parmesan mayonnaise, thyme salt fries* £17.5

Smoked Haddock Fishcake, *Welsh rarebit, greens and watercress velouté* gf £18

Ship's Fish of the Day, *please ask a team member for more info* £19

Grilled Norfolk Chicken Breast, *sauteed gnocchi, spring peas, pancetta, herb pesto* £18

Tomato & Coriander Roasted Squash, *giant couscous and coriander yogurt* v £17

SIDES

Thyme salt Chips £4.5 | Fries £ 4 | Parmesan and truffle fries £5.5 | Local Greens £4 Mixed Salad £4

TO FINISH

Black forest Brownie, *cherry coulis, chocolate soil and kirsch cream* gf £ 8.5

Sticky toffee pudding, *toffee sauce, Aldeburgh vanilla ice cream* £8.5

Assorted Aldeburgh Ice Cream & Sorbets (*3 scoops*) (GF & VG available) £5.50

East Anglian Cheese, *Baron Bigod, Binham, Blue, Norfolk Dapple, chutney & crackers* (GF available) £11

Coconut panna cotta, *mango coulis charred pineapple and lime compote* vg, gf £8.50