

SUNDAY

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**OLIVES** With Oregano, On Ice **VG** | 5

**PUFFED CRACKLING** Orchard Ketchup 5

**"TARAMA"** Whipped Smoked Tofu, Leafy Radishes, Celery Salt **VG** | 6

**BREAD** Coombeshead Farm Sourdough, House-Baked Soda Bread, Crackers, Bungay Butter **V · VGO** | 5.5

**SIX MERSEA OYSTERS** Mignonette & Bloody Mary Dressings 19

**CHEESY CROQUETTES** Sweet Leeks, Pickled Walnut 7

**DEVILLED EGGS** Exmoor Caviar **VO** | 8



**STARTERS**

**VENISON CARPACCIO**  
Warnham Park Venison, Heritage Beetroots,  
Mustard Dressing, Rocket  
**14**

**JERUSALEM ARTICHOKE SOUP**  
Wiltshire Truffle, Artichoke Crisps,  
Sourdough Croutons  
**VG** | 10

**HOUSE GRAVLAX**  
Beetroot-and-Vodka-Cured  
Loch Duart Salmon, Herb Salad,  
Punchy Horseradish Cream  
**14**

**SEAFOOD COCKTAIL**  
British Crab, Brown Shrimp,  
Prawns, Yuzu Cucumber, Marie Rose,  
Focaccia Crisps  
**16.5 | ADD EXMOOR CAVIAR 7**

**FIFTEEN SALAD**  
British Burrata, Blood Oranges,  
Cobble Lane Coppa, Winter Leaves,  
Aged Parmesan, Capezzana Olive Oil  
**VO** | 14

**MAINS**

**BURGER**  
Double Beef Patties, Sparkenhoe Cheese,  
Pickles, Burger Sauce, Choice of Side  
**19**

**TRUFFLE FETTUCCINE**  
Black Truffle Sauce,  
British Pecorino  
**V** | 25

**DAY-BOAT FISH**  
Ask For Today's Catch,  
Potted Shrimp Butter, Sea Vegetables  
**MARKET PRICE**

**CHICKEN CAESAR**  
Herby Chicken & Coppa Skewer,  
Romaine Lettuce, Aged Parmesan, Anchovies,  
Sourdough Croutons, Caesar Dressing  
**18**

**TOMAHAWK**  
— For two to share —  
35oz Dry-Aged Beef, Sticky Onions,  
Triple-Cooked Spuds, Flourish Salad  
**49 per person**

**ROASTS**

**FLOURISH BUTTERNUT WELLINGTON**  
Wild Mushrooms, Spinach,  
Harissa, Puff Pastry  
**V · VGO** | 18

**DRY-AGED BEEF RUMP**  
Rosemary,  
Horseradish Cream  
**26**

**BLYTHBURGH PORK BELLY**  
Rosemary, Sage,  
Orchard Sauce  
**24**

**SUTTON HOO ROAST CHICKEN**  
— For two to share —  
Garlic, Rosemary  
**20 per person**

All served with: Roast Potatoes, Yorkshire Puddings, Sprout & Cauliflower Cheese, Miso Hispi Cabbage, Glazed Carrots, Watercress, Gravy

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**CREAMED SPINACH** Crunchy Breadcrumbs **V** | 6

**FLOURISH SALAD** Mustard Dressing, Shallots **VG** | 5

**KOFFMANN'S FRIES** Malt-Vinegar Salt **VG** | 6

**BAKED MASH** Confit Garlic **V** | 6

**SAUCES**  
Béarnaise **V**  
Red Wine  
Mushroom **V**  
Vibrant Green  
**3**

**DESSERTS**

**APPLE CRUMBLE**  
— For two to share —  
Coal-Roasted Apples, Custard,  
Bay Leaf Ice Cream  
**V · VGO** | 7 per person

**BURNT BASQUE CHEESECAKE**  
Creamy Vanilla,  
Roasted Rhubarb  
**V** | 9

**RIVER CAFE NEMESIS CAKE**  
Single-Origin Dark Chocolate,  
Neal's Yard Crème Fraîche  
**V** | 10

**ICE CREAM & SORBET**  
Ask for today's  
flavours  
**V · VGO** | 2.5 per scoop

**V** – Vegetarian **VO** – Vegetarian option **VG** – Vegan **VGO** – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.