

# JAN

Winter from 3<sup>rd</sup> January 2024

Freshly baked homemade bread

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Marinated red & green olives | 6

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## STARTERS

### FRESH SCALLOPS

Baked in the shell, thermidor sauce, parmesan, tarragon, panko crumbs | 14.5

### ADNAMS GIN CURED, LOCALLY SMOKED SALMON

Fresh salmon cake, salmon & cucumber mousse | 15

### LARGE TIGER KING PRAWNS

Grilled in garlic butter | 11.75

### CHICKEN CAESAR CROQUETTE SALAD

Warm chicken croquette, baby romaine leaves, marinated anchovies, parmesan shavings | 12

### RICH TWICE BAKED CHEESE SOUFFLE

Black Bomber & Taw Valley cheddar with double cream & chives | 10.5

### JAN SIGNATURE CRAYFISH & PRAWN SALAD

Succulent Atlantic prawns, sweet crayfish tails, Andalusian sauce | 10.25

### LOBSTER BISQUE

With British crab & lobster tortelloni | 16

### FRENCH ONION SOUP

Oven baked, Gruyere crouton | 9.5

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To Follow All Starters | Sorbet Course

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## HANDMADE PASTA & GNOCCHI

### PUMPKIN GNOCCHI

Wild mushrooms, spinach and garlic cream sauce, gruyere bake | 22.5 VAAV

### SPECK HAM & SCAMORZA TORTELLONI

Carbonara sauce, coppa ham, parmesan shavings | 18.5

### PRAWN & CRAYFISH RAVIOLINI

With a hint of chilli, tomato & cream sauce, broad beans | 21.5

### SAGE & PUMPKIN TORTELLONI

Fresh pesto, pine nuts & pea shoots | 18.5 VAAV

# JAN

**THE GRILL** served with your choice of potatoes

8OZ FILLET STEAK, EXTRA MATURE, SPECIALLY SELECTED FOR JAN

Beer battered onion rings, mushrooms & baked cherry tomatoes | 34.5

With garlic king prawns | 42.5

With Diane, Blue cheese or Peppercorn sauce | 38.5

FRENCH TRIMMED LAMB CUTLETS

Cut from prime 3 bone rack, cooked pink, beer battered onion rings, mushrooms, baked cherry tomatoes, bone marrow gravy | 24

20-24oz DOVER SOLE

Served on or off the bone, in lemon or garlic butter, seasonal greens | 44

FRESH LOCAL LOBSTER | PRE-ORDER ONLY

Grilled in garlic butter, mixed salad | 50 (75 per kilo)

Thermidor sauce, parmesan crumb, tarragon, mixed salad | 50 (75 per kilo)

LARGE TIGER KING PRAWNS

Garlic butter, mixed salad | 28

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## MAINS

FREE RANGE NORFOLK CHICKEN BREAST

Butternut squash & sage, mushroom & shallot, celeriac, beets, wild mushrooms, creamed beurre noisette, rosti potato chips with parmesan | 28

PAN FRIED HALIBUT LOIN

Asian slaw, peanut, honey & ginger dressing, saffron rice & Asian broth | 29

ROASTED BELLY OF PORK

Black pudding bon bon, fondant potato, apple jus, maple glazed carrots, fresh vegetables, crisp crackling | 22.5 GF

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## SIDES

Bone marrow gravy | 4

Tenderstem broccoli, parmesan | 6

Sauteed baby potatoes | 5

Garlic ciabatta | 5

Diane, Blue Cheese or Pepper Sauce | 4

Petit pois a la Françoise | 6

Minted new potatoes | 5

Tomato, red onion and feta | 7

Garlic ciabatta with cheese | 6

Green vegetables | 5

Mixed Salad | 6

Hand cut chips | 5

Beer battered onion rings | 5