



Jason Shaw
JASON SHAW
HEAD CHEF



WELCOME TO ALDEBURGH'S BUZZING BEACHSIDE BRASSERIE IT'S THE HOME OF FRESH, SEASONAL AND DELICIOUS DINING FOR ALL THE FAMILY

We use only the freshest, local ingredients, hand-picked from Suffolk's larder to create our fantastic dishes featured on this menu. With a year round supply of fresh fish straight from Deans Shack on Aldeburgh beach, to an abundance of locally grown fresh produce - our head chef, Jason Shaw, is constantly inspired to create delicious, seasonal new flavours for you to enjoy.

We're passionate that as well as being fresh, seasonal and delicious, food should be fun too, so we also run a whole host of 'foodie' events and entertainment for all the family. Bon Appetit!

APPETISERS

Honey glazed baby chorizos	£3.50
Roasted crown of garlic with balsamic and olive oil and artisan bread (v)	£3.50
Marinated olives and spiced nuts (v)	£4.95
Roll mops	£3.50

STARTERS

Soup of the day	£4.95
Baby leek, pea and broccoli tartlet with marinated local beets and lemon grass dressing (v)	£5.50
Prawn and crab cocktail with little gems and Marie Rose sauce	£6.95
Roquefort, celery and walnut orange salad with citrus crème fraîche dressing (v)	£5.95/£11.50
Creamy garlic sautéed field mushrooms on toasted brioche with crispy bacon lardons	£6.00/£9.75
Cranberry and goats cheese beignets with candied onions and pickled beetroot salad (v)	£6.00/£9.75
Dingley dell ham scotch duck egg with Suffolk piccalilli	£6.95
Rare seared tuna nicoise salad house dressing	£6.95/£10.95
Adnam's beer-steamed Deben river mussels with sour dough bread and lemon	£6.50
Maple cured bacon and herb pesto crusted scallops with pea and mint puree	£9.75/£14.95
Dingley dell pork, Calvados, pistachio and prune terrine with vanilla apple compote and toasted brioche	£6.25
Homemade cured Aspalls cider and dill salmon gravadlax with cracked wheat bread and honey horseradish crème fraîche	£6.95

TO SHARE

Baked camembert: with sweet and sour cherry chutney and baked artisan baguettes (v)	£16.00
Seafood platter: half pint of shell on prawns, smoked mackerel pâté, crab prawn cocktail, Aspalls cider and dill salmon gravadlax, sweet soured herrings with cracked wheat bread, toasted sourdough and lemon and tarragon rapeseed aioli	£20.00

VEGETARIAN

Lemon and sage scented gnocchi with roasted peppers, vine cherry tomatoes and gratinated with marinated goats cheese	£10.50
Roasted mushroom, Roquefort and candied onion tart tatin with smoked tomato coulis	£10.50
Saffron, parmesan, white wine, sun blushed tomato and pea risotto	£10.50

FROM THE LAND

Confit duck leg with sticky marmalade, hispi cabbage, pomme puree and Cumberland jus	£12.50
Sweet chilli and soy slow braised belly of pork with apple and sage rostì, pak choi and honey lime jus	£12.95
Beef bourguignon with baby onions, mushrooms and maple bacon served with pomme puree, seasonal greens and paprika crème fraîche	£12.95
For 2 persons to share	£22.95
Sutton Hoo slow braised chicken chasseur with pomme puree and herb buttered seasonal greens	£11.75
For 2 persons to share	£21.75
Rosemary and garlic rolled shoulder of lamb with minted dauphinoise potatoes, fine beans and baby onion and apricot jus	£13.50
Pan fried calves liver, black pudding, Suffolk cured bacon, bubble & squeak and red currant jus	£11.95

FROM THE SEA

Adnam's beer battered fish and chips with tartare sauce and mushy peas	£10.95
Seared fillet of sea bream with lemon and sage buttered gnocchi and smoked tomato and pimento broth	£12.95
Roasted skate wing with new season potatoes, greens, smoked bacon and caper butter	£12.50
Adnam's beer steamed Deben mussels with lemon and tarragon aioli and frites	£11.95
'Deans Catch of the Day'	
Please ask for daily choice	£ Market price

FROM THE GRILL

All of our steaks are aged 28 days and served with frites, field mushroom, slow roasted tomato and a choice of peppercorn or Béarnaise sauce.

16oz Rump steak	£19.50
8oz Rib eye	£17.50
8oz Sirloin	£17.50
10oz Veal steak	£17.95

Add surf to your steak:

Gourmet scampi tails or garlic prawns	£6.95 each
Lemon and thyme marinated poussin with slow roasted tomato, field mushroom, frites and garden salad	£13.50
Beef burger with maple bacon, Green Thunder cheddar, little gems, pickled cucumber and tomato relish	£10.25

ON THE SIDE

ALL £2.00

Seasonal panache of vegetables
Pomme puree
Frites
Garden salad
Garlic mushrooms
Sweet pickled red cabbage

DESSERTS

ALL £5.95

Brûlée of the day with home-made cookies
Almond and plum tart with vanilla pod cream and autumn berry compôte
White and dark chocolate marble brownie with Baileys ice-cream and bitter chocolate sauce
Cheesecake of the day
Apples and Pears (apple jelly, Aspall cider sorbet, pear drop parfait, pear tart)
Ice-creams and sorbets
Pot au chocolate with raspberry compôte and shortbread

CHEESES

£8.50 / £15.00

Selection of continental and Suffolk cheeses, homemade chutney, celery and biscuits