

STARTERS, SNACKS OR LIGHTER OPTIONS

(v) Marinated olives	£2.50
(v) Soup of the day, granary bread	£6.50
(v) White bean hummus, sun-blush tomatoes, basil pesto, rosemary and garlic focaccia crisps	£7.00
Smooth chicken liver pate, spiced apple and ale chutney, sourdough toast	£7.50
Smoked ham hock and Applewood cheddar rillettes, pistachio salt, rosemary and garlic focaccia crisps	£7.50
Deep-fried breaded whitebait, tartare sauce, granary bread	£7.75
Suffolk Smokies, flaked locally smoked haddock in a cheese sauce with granary toast	£8.00

MAIN COURSES

(v) Pan-roasted butternut squash, Romanesco, artichokes and potato gnocchi with sage butter and toasted hazelnuts	£13.50
Chargrilled minute steak, Suffolk Blue, roasted figs, pickled walnuts and rocket salad with honey mustard dressing and crispy onions	£14.00
Chicken katsu curry burger, baby gem lettuce, beef tomato and onion rings with katsu mayonnaise in toasted brioche roll, chips and garden salad	£14.50
Adnams Wild Wave cider braised pork sausages with apples, juniper and thyme, sweet potato fondant, bacon, roasted hispi cabbage and crispy kale	£15.00
Venison braised in Port with wild mushrooms, pickled walnuts, mashed potato and crispy kale	£16.50
Deep-fried battered fillet of fresh cod OR plaice, chips and garden peas	£15.00
Fish pie (locally smoked haddock, cod, salmon, prawns, grated egg) topped with cheesy mash, garden vegetables	£14.50
Steamed shellfish, white wine, garlic and leek chowder sauce, sourdough crouton, saffron aioli	£16.50
Local oak-smoked crevettes, smoked salmon and prawns, horseradish cream, garden salad, granary bread	£14.00

SANDWICHES

Served on granary OR white bread with dressed salad garnish (unless otherwise stated)

(v) Mature cheddar cheese and Suffolk chutney	£6.50
Classic prawn and crayfish cocktail in Marie Rose sauce	£7.75
Croque Monsieur – Gruyere cheese, honey-glazed ham, creamy mustard mayonnaise layered on sourdough toast	£8.00
Sausage and red onion marmalade	£7.75
Battered locally smoked haddock fingers, lemon mayonnaise, Parmesan pea pesto on toasted ciabatta	£8.00

DESSERTS

All £6.50

Sticky toffee pudding, butterscotch sauce and toffee fudge ice-cream
Blackberry and Adnams quince curd, honeyed fig and pistachio praline Eton mess
Spiced apple and ginger cheesecake with autumn fruit and berry curd (vegan and gluten free)
Dark chocolate, espresso and Tonka bean tart, toffee popcorn, honeycomb crumb and Chantilly cream
Baked Alaska – pineapple upside-down cake, spiced rum caramel, clotted cream ice-cream and baked meringue

ICE CREAMS

Vanilla pod, Double chocolate chip, Strawberry, Toffee fudge, Mint-choc-chip
Orange sorbet, Blackberry sorbet

3 scoops
£5.00

SMALLER PLATES AND SIDES

(v) Garden salad	£2.25
(v) Garlic bread	£3.50
(v) Bowl of chips	£3.00
Cod, chips, peas	£7.50
Fish pie and vegetables	£7.50
Chicken goujon, chips, peas	£7.50
Sausage, chips, peas	£7.25

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.
Don't forget to check out our daily specials.