

## 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
Cockles, clams and pancetta pan-fried in garlic, chilli and lemon butter on sourdough crouton	£8.00
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

(vg, gf) Quinoa pilaf with roasted sweet potato, cauliflower and red onion, toasted cashews, crumbed vegan feta and tahini Verde dressing	£13.50
Rump steak beef burger, Monterey Jack cheese, baby gem lettuce, beef tomato and burger sauce in toasted ciabatta roll, chips salad and slaw	£14.50
Pan-roasted chicken schnitzel, garlic and thyme potato fondant, charred hispi cabbage, hazelnut, chilli and pancetta butter	£14.50
Crispy pork belly, spring cabbage and pea potato hash, sprouting broccoli, Adnams Wild Wave Cider and mustard sauce	£15.50
Confit duck leg, garlic and thyme potato fondant, sprouting broccoli, orange, port and thyme dressing	£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 and vegetables	£14.50
Pan-fried tiger prawns, chorizo, spinach and sun-blush tomatoes with potato gnocchi, basil pesto and pine nuts	£16.50
Kiln-roasted salmon, sautéed new potatoes, artichokes, caperberries and samphire with free-range poached egg	£16.00

## Salads

	Oak-smoked crevettes, smoked salmon and prawns with horseradish cream, garden salad, granary bread	£14.00
(v)	Greek salad - cherry tomatoes, cucumber, bell peppers, olives, red onion and feta with oregano, lemon dressing and toasted pitta	£13.25

## 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
	Ham and mustard mayo	£7.00
	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	
	Adnams Limoncello posset, raspberry meringue and pistachio crumble	
(vg, gf)	Rhubarb and ginger cheesecake with candied lemon (vegan and gluten free)	
	Dark chocolate, espresso and Tonka bean tart, toffee popcorn, honeycomb crumb and Chantilly cream	
	Strawberries and cream baked Alaska - Strawberry and pistachio sponge, clotted cream ice-cream, baked meringue, strawberry and pink peppercorn coulis	

## Ice creams

3 scoops £5.00

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

## Smaller plates and sides

(v)	Garden salad	£2.25
(v)	Garlic bread	£3.50
(v)	Bowl of chips	£3.00
(v)	Roasted cauliflower cheese	£6.50
	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.