

Starters, snacks or lighter options

(v) Marinated olives	£2.50
Soup of the day, granary bread	£6.50
(v) White bean hummus, sun-blush tomatoes, basil pesto, rosemary and garlic focaccia crisps	£7.00
Smoked ham hock and Applewood Cheddar rillettes, pistachio salt, sourdough toast	£7.50
Smooth chicken liver pate, spiced apple and ale chutney, sourdough toast	£7.50
Cockles, clams and pancetta, pan-fried in garlic, chilli and lemon butter on sourdough toast	£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	£13.25
Rump steak beef burger, Monetary Jack cheese, baby gem lettuce, beef tomato, onion rings and burger sauce in toasted ciabatta roll, chips, salad and slaw	£13.50
Crispy pork belly, spring cabbage and pea potato hash, sprouting broccoli, Adnams Wild Wave Cider and mustard sauce	£14.50
Pan-roasted chicken schnitzel, garlic and thyme potato fondant, charred hisbi cabbage, hazelnut, chilli and pancetta butter	£14.50
Confit duck leg, rosemary and sea salted hasselback potato, sprouting broccoli, orange and thyme dressing	£15.50
Deep-fried battered fillet of fresh cod OR plaice, chips and garden peas	£14.50
Fish pie (locally smoked haddock, cod, salmon, prawns, grated egg) topped with cheesy mash and vegetables)	£14.00
Pan-fried tiger prawns, chorizo, spinach and sun-blush tomatoes with potato gnocchi, basil pesto and pine nuts	£15.50
Kiln-roasted salmon, sautéed new potatoes, artichokes, caperberries and samphire with free-range poached egg and pancetta crisp	£15.00

Sandwiches

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

(v) Mature Cheddar cheese and Suffolk chutney	£6.50
Roasted Beef, heritage tomato and rocket with horseradish cream	£7.00
Croque Monsieur - Gruyère cheese, honey glazed ham, creamy mustard mayonnaise, layered on sourdough toast	£7.50

Classic Prawn and Crayfish cocktail in Marie Rose sauce	£7.00
Battered locally smoked Cod fingers, lemon mayonnaise, Parmesan pea pesto in toasted ciabatta	£7.50

Salads

Greek salad - cherry tomatoes, cucumber, bell peppers, olives, red onion and feta with oregano, lemon dressing and toasted pitta (v)	£13.25
Smoked trout Caesar salad, baby cos lettuce, asparagus, bacon lardons, anchovy fillets, soft boiled egg, Parmesan shavings and sourdough croutons	£13.50
Oak smoked crevettes, smoked salmon and prawns with horseradish cream, garden salad, granary bread	£13.50

Sides and smaller plates ideal for children

(v) Garden salad	£2.00
(v) Garlic bread	£3.00
(v) Bowl of chips	£3.00
(v) Roasted cauliflower cheese and salad	£6.50
Cod, chips and peas	£7.00
Fish pie and vegetables	£7.50
Chicken goujons, chips and peas	£7.50
Sausage, chips and peas	£7.00

Desserts

Sticky toffee pudding, butterscotch sauce and toffee fudge ice-cream	All £6.50
Adnams Limoncello posset, raspberry meringue and pistachio crumble	
(vg, gf) Rhubarb and ginger cheesecake with candied lemon	
Dark chocolate, espresso and Tonka bean tart, toffee popcorn, honeycomb crumb and Chantilly cream	
Strawberries and cream baked Alaska - Strawberry and macadamia sponge, clotted cream ice-cream, baked meringue, strawberry and pink peppercorn coulis	
Ice creams - vanilla pod, double chocolate chip, strawberry, toffee fudge, mint-choc-chip orange sorbet, blackberry sorbet	3 scoops for £5.00

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.