

Allergens Menu

If you have a food allergy or intolerance, please inform a member of the team before placing your order. Please be aware that all our dishes are prepared in a mixed kitchen where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens.

C-CELERY G-GLUTEN CR-CRUSTACEAN E-EGGS F-FISH L-LUPIN M-MILK
MO-MOLLUSCS MU-MUSTARD N-NUTS P-PEANUTS SE-SESAME S-SOYA SU-SULPHITES

Starters, snacks or lighter options

- (v) Marinated olives
- (v) Mixed leaf salad
- Bowl of chips
- Soup of the day, granary bread TBC
- (v) Wild garlic and white bean hummus, toasted chickpeas, pine nuts and herb oil, focaccia crisps G/ MU/ N/ SE/ SU
- Chargrilled asparagus, bacon, Parmesan and toasted hazelnuts with crispy poached egg and truffle oil G/ E/ M/ N
- Smooth chicken liver pate, cornichons, Adnams Broadside chutney, granary toast G/ M/ MU/ SU
- Deep-fried breaded whitebait, tartare sauce, granary bread G/ F/ E/ M/ MU/ SU
- Seared fillet of smoked mackerel, heirloom tomatoes, fresh basil and olive oil salad on sourdough toast G/ F
- Suffolk Smokies (flaked locally smoked haddock in a cheese sauce) with granary toast G/ F/ M/ MU/ SU

Main courses

- (v) Wild garlic pesto, sun-blushed tomatoes and pappardelle pasta with hazelnut, Parmesan crumb and peppery leaves G/ E/ M/ N
- (vg) Quinoa pilaf with roasted sweet potato, cauliflower and red onion, toasted cashews, crumbled feta and wild garlic tahini dressing N/ SE

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Crispy chicken fillet, baby gem lettuce, beef tomato and onion rings with burger sauce in a toasted ciabatta roll, chips, salad and slaw	G/ E/ M/ MU/ SU
Steak, mushroom and Adnams ale shortcrust pastry pie, creamy mashed potato, oven-roasted hispi cabbage, garden peas and gravy	C/ G/ E/ M/ MU/ SU
Crispy pork belly, bubble and squeak mashed potato, chargrilled asparagus, Adnams Wild Wave Cider and mustard sauce	C/ M/ MU/ SU
Deep-fried battered fillet of fresh Cod, chips and garden peas	G/ E/ M/ F/ MU/ S
Fish pie (locally smoked haddock, cod, salmon, prawns, grated egg) topped with cheesy mashed and fresh vegetables	C/ CR/ E/ F/ M
Pan-fried skate wing, shrimp beurre noisette, buttered new potatoes, mixed leaf salad and preserved lemon	CR/ F/ M/ MU/ SU

Sandwiches

(v) Mature cheddar cheese and Suffolk chutney on granary bread	G/ M/ MU/ SU
Croque Monsieur - Gruyere cheese, honey-glazed ham, creamy mustard mayonnaise layered on sourdough toast	G/ E/ M/ MU/ SU
Classic prawn and crayfish cocktail in Marie Rose sauce on granary bread	G/ CR/ E/ F/ M/ MU/ SU
Battered locally smoked haddock fingers, lemon mayonnaise, Parmesan pea pesto on toasted ciabatta	G/ E/ F/ M/ MU/ N/ S/ SU

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Salads

Greek salad - cherry tomatoes, cucumber, bell peppers, olives, red onion and feta with oregano, lemon dressing and toasted pitta G/ M/

Smoked trout Caesar salad, baby cos lettuce, asparagus, bacon lardons, anchovy fillets, soft boiled egg, Parmesan shavings and sourdough croutons G/ E/ F/ M/ MU

Desserts

Sticky toffee pudding, butterscotch sauce and toffee fudge ice-cream G/ E/ M/ N/ SU

Adnams Limoncello posset, raspberry meringue and pistachio crumble G/ E/
M/ N/ SU

(gf, Rhubarb and ginger cheesecake with candied lemon
vg)

Baked Alaska: Dark chocolate and walnut fudge brownie, clotted cream ice cream and baked meringue G/ E/ M/ N/ S

Ice creams

Vanilla pod, Double chocolate chip, Strawberry, Toffee fudge, Mint-choc-chip M/ N TBC

Orange sorbet, Blackberry sorbet N TBC

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Children's menu

(v) Roasted cauliflower cheese and salad	M/ MU/ SU
Cod, chips and peas	G/ E/ F/ M/ MU/ S
Fish pie and garden peas	C/ CR/ F/ E/ M/ MU/ SU
Chicken goujons, chips and peas	G/ M

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