

Festive menu 2020

Seasonal drinks

Adnams Mulled Wine

Adnams Bucks Fizz

Starters, snacks or lighter options

(v) Marinated olives	£2.50
Celeriac, hazelnut and truffle soup, granary bread	£6.50
(v) White bean hummus, toasted chickpeas, pine nuts and herb oil with focaccia crisps	£7.00
(v) Warm Mozzarella, artichoke and spinach dip, ciabatta toast	£7.50
Roasted cauliflower, pancetta and hazelnut quiche	£7.50
Smooth duck liver pate, caramelised red onion chutney, toasted brioche	£7.50
Deep-fried breaded whitebait, tartare sauce, granary bread	£7.50
Cockles, clams and pancetta, pan-fried in garlic, chilli and lemon butter on sourdough toast	£7.50
Suffolk Smokies, flaked locally smoked haddock in a cheese sauce with granary toast	£8.00

Main courses

(vg) Three bean chilli con carne, tortilla chips, rice and soya yogurt	£13.00
(v) Butternut squash, sweet potato and girolle mushroom tartiflette, sautéed leeks, kale and sprouting broccoli	£13.00
Rump steak beef burger, onion rings, Monterrey Jack cheese and burger sauce in a toasted brioche with chips, salad and slaw	£13.50
Crispy pork belly, dauphinoise potato, roasted roots, honey and Adnams Broadside sauce	£14.50
Slow-braised venison in Adnams Blackshore Stout with pickled walnuts, juniper and thyme, creamed potato and crispy kale	£15.50

Pan-fried tiger prawns, chorizo, spinach and sun-blushed tomatoes with gnocchi, basil pesto and toasted pine nuts	£14.50
Deep-fried battered fillet of fresh cod OR plaice, chips and garden peas	£13.50
Fish pie with locally smoked haddock, cod, salmon, prawns, grated egg, cheesy mash and vegetables	£14.00
Kiln-roasted salmon and spinach filo parcel, dauphinoise potato, watercress velouté	£15.00
Cheddar (v) OR Stilton (v) OR ham Ploughman's served with apple, celery, pickled onion, Suffolk chutney, granary bread and salad	£10.50

Sandwiches

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

(v) Cheddar cheese and Suffolk chutney	£6.50
Roasted beef, 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

Desserts

Sticky toffee pudding, butterscotch sauce and toffee fudge ice-cream	All £6.50
Hazelnut and mincemeat chocolate brownie, Adnams Cream Liqueur Chantilly	
White chocolate and cranberry bread and butter pudding, cranberry compote, and custard	
(vg) Damson, fig and apple cheesecake (gluten free too)	
Baked Alaska - pineapple upside-down cake, spiced rum caramel, clotted cream ice-cream and baked meringue	

Ice cream

Vanilla pod, Double chocolate chip, Strawberry, Toffee fudge, Raspberry ripple, Banoffee, Clotted cream, Mint-choc-chip, Rum and raisin.	£5.00 for 3 scoops
Orange sorbet, blackberry sorbet	

Children's menu

(v) Mixed leaf salad	£2.00
(v) Garlic bread	£3.00
(v) Bowl of chips	£3.00
Cod, chips and peas	£6.50
Fish pie and garden peas	£7.50
Sausages, chips and peas	£6.50
Chicken goujons, chips and peas	£7.50
Pork burger, chips and salad (please check front of menu for today's burger)	£7.50

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