

Starters, snacks or lighter options

(v) Marinated olives	£2.50
Soup of the day, 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 Lorraine	£7.50
Smooth Chicken liver pate, cornichons, Adnams' ale chutney, granary toast	£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) Mushroom and spinach Tartiflette, sautéed leeks, kale and sprouting broccoli	£13.00
Chicken and mushroom shortcrust pasty pie, confit new pots, vegetables and gravy	£13.50
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, roasted roots, mustard mash, crispy kale, honey and Broadside sauce	£14.50
Glazed confit Duck leg, spring cabbage and pea potato hash, asparagus, Port and hedgerow sauce	£15.50
Pan-fried Tiger Prawns, chorizo, spinach and Sun-Blush 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
Hot smoked salmon, sautéed wild mushrooms, butter beans, tender stem broccoli and beetroot crisps served with a soy and sesame dressing	£15.00

Desserts

Sticky toffee pudding, butterscotch sauce and toffee fudge ice-cream	All £6.50
Macadamia blondie - Chantilly cream, fresh raspberries and macadamia praline	
Blackberry and pistachio bread and butter pudding, blackberry Cassis compote, honeycomb and vanilla pod ice-cream	
Rhubarb and ginger cheesecake with candied lemon (GF and Vegan)	
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, Raspberry ripple, Banoffee, Clotted cream, Mint-choc-chip, Rum and raisin	£5.00 for 3 scoops
Orange sorbet, Blackberry sorbet	

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

Cheddar (v) OR Stilton (v) OR ham Ploughman's served with apple, celery, pickled onion, Suffolk chutney, granary bread and salad	£10.50
Butlers Choice Cheddar and homemade Pork and apple sausage roll Ploughman's	£12.50
Pint of shell-on-Prawns, roasted garlic and lemon mayonnaise, salad and granary bread	£12.50
Chargrilled minute Steak, blue cheese, fig, walnut and peppery leaf salad with honey mustard dressing	£13.50

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.