

Summer Menu – Allergens

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

(v) Marinated olives	
Soup of the day, granary bread	TBC
(vg) White bean hummus, basil pesto, Sun-Blush tomatoes, asparagus and focaccia crisps	G/MU/N/SE/SU
(v) Warm Mozzarella, artichoke and spinach dip, ciabatta toast	G/E/M/MU/SU
Scotch egg, caper mayonnaise and watercress	G/E/M/MU/SU
Smooth Chicken liver pate, cornichons, Adnams' ale chutney, granary toast	G/M/MU
Deep-fried breaded Whitebait, tartare sauce, granary bread	G/E/F/M/MU/SU
Cockles, Clams and Pancetta, pan-fried in garlic, chilli and lemon butter on sourdough toast	G/CR/M
Suffolk Smokies, flaked locally smoked Haddock in a cheese sauce with granary toast	G/F/M/MU/SU

Main courses

(v) Vegetable chilli, rice, tortilla chips and yogurt	TBC
(vg) Chargrilled smoked aubergine steak, Mediterranean beetroot, Feta cheese and quinoa salad, walnut sauce and peppery leaves	C/N/SU
Rump steak beef burger, Monterrey Jack cheese and coleslaw in toasted brioche with chips and salad	G/E/M/MU/SU
Harissa Spiced Chicken with tomato, caper and chickpea cous cous pickled cucumber and sour cream	TBC

Crispy pork belly, garlic and thyme fondant potato, oven roasted hispi cabbage with Adnams Wild Wave cider and mustard sauce	TBC
Orange glazed confit Duck leg, spring cabbage and pea potato hash, asparagus, Port wine sauce	SU
Pan-fried Tiger Prawns, chorizo, spinach and Sun-Blush tomatoes with gnocchi, basil pesto and toasted pine nuts	G/CR/N
Deep-fried battered fillet of fresh Cod OR Plaice, chips and garden peas	W/E/F/M/S/MU
Fish pie with locally smoked Haddock, Cod, Salmon, Prawns, grated egg, cheesy mash and vegetables	C/CR/E/F/M

Sandwiches

(v) Mature Cheddar cheese and Suffolk chutney	G/M/MU/SU
Roasted Beef, heritage tomato and rocket with horseradish cream	G/E/M/MU/SU
Croque Monsieur - Gruyère 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	G/CR/E/F/M/MU/SU
Battered locally smoked Cod fingers, lemon mayonnaise, Parmesan pea pesto in toasted ciabatta	G/E/F/M/MU/N/S/SU

Salads

Cheddar (v) OR Stilton (v) OR ham Ploughman's served with apple, celery, pickled onion, Suffolk chutney, granary bread and salad	C/G/M/MU/SU
Butlers Choice Cheddar and homemade Pork and apple sausage roll Ploughman's	C/G/M/MU/SU
Pint of shell-on-Prawns, roasted garlic and lemon mayonnaise, salad and granary bread	C/CR/E/M/MU/SU
Chargrilled minute Steak, blue cheese, heritage tomatoes, walnut and peppery leaf salad with Dijon- balsamic dressing	M/MU/N/SU

Children's menu

(v) Mixed leaf salad	
(v) Garlic bread	G/M
(v) Bowl of chips	
Cod, chips and peas	G/F/E/M/MU/S
Fish pie and garden peas	C/G/CR/M/F/E
Sausages, chips and peas	SU
Chicken goujons, chips and peas	G/M

Desserts

Sticky toffee pudding, butterscotch sauce and toffee fudge ice-cream	G/E/M/N/SU
Macadamia blondie – Chantilly cream, fresh raspberries and macadamia praline	G/E/M/N/S
Rum and raisin crème brûlée with coconut shortbread	G/E/M/SU
Rhubarb and ginger cheesecake with candied lemon (GF and Vegan)	N/A
Strawberries and cream baked Alaska – strawberry and pistachio sponge, clotted cream ice-cream, baked meringue, strawberry coulis	G/E/M/N

Ice creams

Vanilla pod, Double chocolate chip, Strawberry, Toffee fudge, Raspberry ripple, Banoffee, Clotted cream, Mint-choc-chip, Rum and raisin	M/N TBC
Orange sorbet, Blackberry sorbet	N TBC