

## Sunday Lunch

	Small Plates	Kcal	Price
	Salt and pepper squid, sweet chilli mayonnaise	570	£9.00
	Beetroot and horseradish cured salmon, celeriac remoulade, capers, mixed leaves, bread	355	£12.00
	Marinated olives, hummus and grilled pitta	430	£7.00
(pb)	Warm autumn vegetable and vegan feta tart, pesto, mixed leaves	376	£9.00
(gfa)	Suffolk smokies: Flaked local smoked haddock, cheese sauce, bread and butter, mixed leaves	445	£9.50
	Soup of the day: See our specials board	VAR	£8.00

## Main Courses

	Roasted pork belly, roast potatoes, seasonal vegetables, Yorkshire pudding and gravy	1109	£20.00
	Roasted strip sirloin of Anglian beef, seasonal vegetables, roast potatoes, Yorkshire pudding and gravy	1100	£22.00
(pb)	Cajun spiced roasted celeriac, roast potatoes, seasonal vegetables and vegan gravy	1018	£18.00
	Adnams beer battered fish and chips, garden peas, tartare sauce, lemon wedge *50p from every fish and chips purchased is donated to support the charitable works of the Adnams Community Trust	1389	£18.50
	Scampi and chips, garden peas, tartare sauce, lemon wedge	1248	£17.00
	Catch of the day: See our specials board	VAR	VAR
(pb)	Warm squash salad, hummus, falafel, grilled pitta, pomegranate molasses dressing Add fried halloumi cheese (v) £4.00 (289 kcal)	642	£12.50
(pb)	Gnocchi, passata sauce, homemade basil pesto, vegan feta cheese	640	£17.00



	SideOrders	Kcal	Price
(pb)	Proper pub chips with sweet chilli mayonnaise	786	£5.50
(pb)	Seasonal vegetables	388	£4.00
(pb)	Extra roast potatoes	346	£4.00
(v)	Extra Yorkshire pudding (two in a portion)	300	£4.00
(pb)	Garden salad with house dressing	119	£4.00
	Cauliflower cheese	482	£4.50

## Puddings

(pb)	Eton mess with summer berries and Chantilly cream	580	£8.50
	Warm chocolate brownie, berry compote, wild cherry and kirsch ice cream	882	£8.50
	Vanilla rice pudding, poached rhubarb, toasted almonds, plant-based coconut ice cream	320	£8.50
	Cheese of the day, quince jelly, crackers	VAR	£9.50
	Selection of Suffolk Meadow ice creams or sorbets (per scoop)	170	£2.50

Our menus are locally sourced, responsibly produced and sustainably delivered (pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available For allergy information, please speak to a member of our team. \*For more information on the Adnams Community Trust please scan the QR code

