

LIGHTS

BEETROOT HOUMOUS ON GRANARY TOAST
feta, roasted beets, herb oil 7.50

SMOKED HADDOCK KEDGEREE
milk poached haddock, fragrant curried rice, soft boiled egg 7.50

BACK BACON SANDWICH
& homemade brown sauce in a soft white roll 6.00

GARLIC CHILLI CHICKEN WRAP
lettuce, cucumber, coriander mayo 6.75

HARISSA ROASTED VEGETABLE &
BEETROOT HOUMOUS WRAP
mint yoghurt 6.75

CHICKEN, CHORIZO & TOMATO TERRINE
sun-dried tomato mini loaf, red onion jam 6.75

HOME-MADE SOUP *warmed ciabatta* 6.00

TEX MEX STYLE TORTILLA CHIPS
vegan cheddar, vegan sour cream, tomato salsa, guacamole, jalpenos 7.75

SUPER SALAD: *mixed leaf, roasted sweet potato, quinoa, endamame, toasted seeds, candy beetroot, citrus dressing* 8.50

KING PRAWN SALAD: *tenderstem broccoli, almonds, feta, spinach, rocket, honey dressing* 8.75



RESTAURANT LUNCH MENU



SERVED IN OUR RESTAURANT AREAS:

Mon to Sat 11 to 5

EVENING MENU SERVED:

Mon to Thur 5 to 8.30 / Fri & Sat 5 to 9

SUNDAY MENU SERVED: 12 to 7

BIGGER PLATES

PORK T BONE, MASHED POTATO,
CREAMED LEEKS & SMOKEY BBQ JUS
caramelised apple sauce 15.50

8oz SIRLOIN STEAK & SKIN-ON FAT CHIPS
herb roasted flatfield mushroom, fine beans, peppercorn sauce 20.00

6oz SMOKEY CHEESEBURGER & SKINNY FRIES
in a brioche bun with salad & pickles 13.00

HERB CRUSTED COD LOIN WITH A PEA &
SPINACH RISOTTO *roasted cherry tomatoes* 15.00

ROASTED SUMMER SQUASH LINGUINE
WITH CASHEW NUT & COURGETTE PESTO
squash purée, roasted cashews 13.00

HALLOUMI & PORTABELLO MUSHROOM BURGER
in a brioche bun with tomato, onion & mint salsa baby gem & a side of skinny fries 13.00

DISH OF THE DAY *check the SPECIALS menu*

HENNY PLOUGHMANS:
Suffolk Gold cheese, stilton, sliced ham, crusty bread piccalilli, pickled onions, salad garnish 11.00

Our beef burgers & steaks are cooked in our INKA charcoal oven which is effectively a 'closed barbecue'. This results in a seared outer layer & smokey flavours.



SIDES & SNACKS

SKINNY FRIES 3.25

SKIN ON FAT CHIPS 3.60

SWEET POTATO FRIES 4.00

ONION RINGS 2.75

DRESSED HOUSE SALAD 4.00
leaf, cherry tomatoes, red onion, cucumber, olives

BREADS & BALSAMIC OIL 4.00

GARLIC FOCACCIA 4.00

CAULIFLOWER CHEESE 4.50

VEGETABLE SELECTION 4.00

MARINATED OLIVES 4.00

BATTERED HALLOUMI STICKS 7.75

CHUNKY PORK & APRICOT SAUSAGE ROLL
homemade brown sauce 5.50

BUTTERMILK CHICKEN STRIPS 6.00

DESSERTS

AMARETTI & CHERRY CHEESECAKE
cherry gel, amaretto soaked cherries 6.50

LEMON TART & CHANTILLY CREAM
raspberry puree, meringue pieces 6.50

ALMOND MILK ESPRESSO PANNACOTTA
coffee purée, chocolate oat biscuit 6.50

DOUBLE CHOCOLATE BROWNIE
chocolate sauce, vanilla ice cream 6.00

DESSERT SPECIAL *check the SPECIALS menu*

ICE CREAMS: *Vanilla, Chocolate, Strawberry, Vegan Vanilla*

SORBETS: *Lemon, Raspberry*

2.00 a scoop or 3 scoops for 5.00

CHEESE TRIO & ASSORTED BISCUITS:
SUFFOLK GOLD, STILTON & GUEST
mini walnut loaf, grapes, quince jelly 9.00

COFFEES & TEAS

FILTER COFFEE 2.50

CAPPUCCINO 3.10

LATTE 3.10

FLAT WHITE 3.10

ESPRESSO 2.30
extra shot 0.75

HOT CHOCOLATE
with whipped cream 3.95

BAILEY'S LATTE 4.75

SELECTION OF TEAS 2.00
Lemon Green, Peppermint, Blueberry, English Breakfast, Earl Grey, Decaff

If you're in a rush we'd advise filter coffee or tea. Speciality coffees may take some time to prepare. For this reason we are not doing liquer coffees at this time.

CHILDREN'S MEALS

FISH GOUJONS

or

BUTTERMILK CHICKEN STRIPS

or

CHIPOLATAS

with skinny fries, sweet potato fries or veg rice & baked beans, peas or mini-corn on the cob 6.75

eg. Buttermilk Chicken, Skinny Fries & Mlni-Corn

TOMATO PASTA *topped with cheddar* 5.50

CHILDREN'S PICNIC BOX 5.00

ham or cheese finger sandwiches, plain crisps, fruit pot & flapjack

MINI ICE CREAM TUBS 3.00
vanilla or mint choc chip or lemon sorbet

We don't do adult portions of these meals

THE BLURB

MENU/ ALLERGEN INFO:

We don't have room to list all constituents & ingredients. Advice is available on allergies & preferences. Allergen items are used extensively in our kitchen & cross contamination, in the form of small particles, may occur. Game dishes may contain SHOT & other items (even filleted or pitted) may contain small BONES or similar.

MENU ITEMS: *We try hard to have all items available but we can run out (especially towards the end of service on Sundays)*

DIGESTIFS

CHOCOLATE VODKA MARTINI 6.95

BAILEY'S IRISH CREAM 3.50

GRAHAMS 10 YR TAWNY PORT 3.90

COURVOISIER VS COGNAC 3.30

HENNESSY FINE DE COGNAC 3.70

JAMESONS IRISH WHISKEY 3.20

MONKEY SHOULDER BLENDED MALT 3.50

TALISKER 10 YR SINGLE MALT 3.60

GLENMORANGIE 10 YR SINGLE MALT 3.60

LAGAVULIN 16 YR SINGLE MALT 4.40

The full drinks list is overleaf

