

to start

chefs homemade soup of the day £5.00

suffolk cured ham and gruyere cheese soufflé with
cheese and chive glaze £6.50

smoked chicken and bacon ceasar salad with
anchovy twist £6.50

salad of roasted local beetroot, air cured bresaola,
baby leaves, hazelnut dressing £6.50

gorgonzola and courgette risotto with tarragon oil "v" £6.00

potted free range pork, carrot and date chutney £6.50

baked duck egg, crispy bacon, soda bread soldiers £6.50

glazed goat's cheese, with rocket salad, olive and sun blushed
tomato chutney "v" £6.00

home smoked carpaccio of venison, chocolate infused
oil, pea shoots and cherry tomatoes £7.50

please see the blackboards for today's fresh fish

"v" denotes as being suitable for vegetarian diets. some dishes may contain small bones or shot. nuts are widely used in our kitchens. tables of 8 or more will have a discretionary 10% service charge added to the final account.

to follow

pan fried calves liver, parmesan mash, spinach and
homemade onion rings £14.00

slow cooked ham, pease pudding, carrots, pont neuf
potatoes, parsley cream £13.50

char grilled 28 day aged dedham vale sirloin, horseradish
and watercress butter, hand cut chips, grill garnish £18.50

lemon and oregano marinated free range chicken breast
greek salad, hand cut chips and tzatziki £13.50

handmade gnocchi, roast pimentos, butternut squash,
basil and pine nuts "v" £10.50

free range pork fillet, goat's cheese fondant, grilled
vegetables, balsamic jus £15.00

char grilled rump burger, homemade foccacia, bacon,
gruyere, tomato and balsamic relish, hand cut chips £11.50

slow cooked lamb shoulder with cardoman, herb roasted
couscous, rosemary and garlic jus £14.00

treacle cured duck breast, broccoli hash, spring greens,
anise jus, game chips £15.00

please see the blackboards for today's fresh fish

hand cut chips £2.50 grilled garlic ciabatta £2.50

fine beans in garlic butter £2.50 dressed mixed salad £2.50

roasted vegetables £2.50 roast new potatoes £2.50

"v" denotes as being suitable for vegetarian diets. some dishes may contain small bones or shot. nuts are widely used in our kitchens. tables of 8 or more will have a discretionary 10% service charge added to the final account.

to follow

sweet

caramel and banana parfait, peanut brittle and toffee sauce	£6.00
chocolate fudge brownie with local strawberry ice cream and pecan sauce	£6.00
honey and lavender panna cotta with blueberry compote	£6.00
chocolate and orange crème brulee	£5.50
lemon and passion fruit pavlova	£5.50
white chocolate and raspberry bread and butter pudding with vanilla ice cream	£6.00
glazed local strawberry tart with clotted cream	£6.00
selection of homemade ice creams	£5.00

savoury

cheese tasting plate with homemade chutney, bread and biscuits	£8.00
baked camembert drizzled with muscat, served with homemade bread and red onion marmalade	£7.50

to drink

all served with homemade petit fours

filter coffee	£2.00	cappuccino	£2.40
latte	£2.40	espresso	£2.00
large espresso	£2.80	selection of teas	£2.00