

September - Sunday Lunch

Marinated olives	£4.00
Artisan bread, tomato and herb butter	£4.00

Starters

Cockle, Blythburgh bacon and sweetcorn chowder	£8.00
Smoked haddock sausage roll, curried mayonnaise, carrot and coriander salad	£8.00
Adnams Cooper House gin cured salmon, soused cucumber, horseradish cream, oatcakes	£8.50
Blythburgh pork belly scrumpets, burnt Bramley apple sauce, autumn leaf salad	£8.00
(v) Woodland mushroom bruschetta, Baron Bigod brie, Hill Farm garlic oil	£7.50
(PB) Squash and roasted pepper soup, toasted seeds, pumpkin oil, rye bread	£6.50

Mains

Roasted sirloin of Anglian beef, roast potatoes, Yorkshire pudding, seasonal vegetables, horseradish, gravy	£17.50
Slow cooked lamb shoulder, roast potatoes, Yorkshire pudding, seasonal vegetables, mint sauce, gravy	£17.50
Roast leg of Gressingham duck, roast potatoes, Yorkshire pudding, seasonal vegetables, fermented plum sauce, gravy	£17.50
Ghost Ship battered fish and chips, crushed peas, chip shop curry sauce, pickled egg, wally, tartare	£16.50
Braised calamari, chorizo and red pepper, saffron rice, roast fennel	£18.00
(PB) Chickpea, spinach and coconut curry, pilau rice, fried tofu, coriander, ginger and green chilli	£15.50
(PB) Sage and onion roasted cauliflower, roast potatoes, seasonal vegetables, gravy	£14.00

Desserts

(PB) Dark chocolate and hazelnut pot de crème, Griottine cherries, coffee granita	£7.50
Mr. Barrett's honey mousse, Victoria plum puree, honey flapjack	£7.50
Warm Fig, orange and almond tart, stem ginger ice cream	£7.00
British artisan cheeses, crackers, tracklements	£9.00

*(PB) = Plant based / vegan (v) = Vegetarian

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.