

Spring / Summer Menu

(Pb) Marinated olives	£4.00
(Pb) House bread, smoked garlic Hill Farm oil	£4.50
(v, gf) Gluten free seed loaf, tomato and olive tapenade	£4.50

Starters

(Pb) Heritage beetroot panzanella salad	£7.50
(Pb) Roasted Suffolk asparagus, tahini sauce, pine nuts, pomegranate, preserved lemon	£8.50
(Pb) Pea and mint soup, Aspall's cyder vinegar reduction, toasted seeds	£7.00
(v) Laverstoke English Buffalo Mozzarella, freekha and herb salad, tomato and caper dressing	£8.50
Deville Cromer crab tart	£10.50
Seashore salad: Marsh samphire, prawns, cockles, squid, chili, garlic and lemon dressing	£9.50
Grilled mackerel fillet, cucumber and radish kimchi	£9.00
Potted Gressingham duck, pickled vegetables, Suffolk spelt	£9.00

Mains

Chargrilled Blythburgh pork chop, wild garlic champ, spring greens, burnt rhubarb ketchup	£19.00
Chargrilled 32 day dry-aged Anglian Sirloin steak, steak butter, smoked paprika fries, Blue Monday cheese and pickled shallot salad	£26.00
Free-range chicken Schnitzel, Suffolk asparagus, fried Low farm egg, confit tomato, roast chicken, Parmesan and garlic dressing	£18.00
Spiced Suffolk lamb burger, caramelised onions, minted sheep's yoghurt, pickled cucumber, White Lady cheese, wholemeal bap, garlic and rosemary fries	£17.00
Adnams Ghost Ship battered fish and chips, Hodmedods mushy peas, chip shop curry sauce, pickled egg, wally, tartare sauce	£17.00
Whole roast black bream, braised fennel, roasted peppers, aioli	£18.50
Pan-fried fillet of Chalk Stream trout, pea, artichoke and broad bean vignole	£19.50
Cromer Crab, brown shrimp and dill risotto	£18.50
(Pb) Black bean chipotle burger, barbeque pulled mushrooms, kimchi slaw, wholemeal bap, smoked paprika fries	£16.00
(Pb) Hodmedods lentil dhal, stuffed grilled aubergine, pomegranate, herb chutney, grilled flat bread	£16.00

Sides

(Pb) Triple cooked chunky chips	All £4.50
(Pb) Smoked paprika fries	
(v) Crushed new season potatoes, hazelnut and herb pesto	
(v) Wild garlic champ	
(v) Roasted cauliflower, Baron Bigod cheese, crispy onions	
(Pb) Hodmedods mushy peas, Aspall's malt vinegar, mint	
(v) Glazed carrots, caraway, cardamon and orange butter	
(Pb) Stir-fried spring greens, lemon oil, toasted seeds	
(v) English garden salad, Hill Farm salad cream	

Puddings

Mr. Barrett's honey flapjack parfait, poached apricots, toasted almonds	£8.00
Suffolk strawberry, pomegranate and rose pavlova, Fen Farm yoghurt	£8.00
White chocolate, cardamon and lime banoffee pie	£8.00
(Pb) Dark chocolate and coffee rum tiramisu	£8.00
(Pb) Mango and coconut chia seed pudding, toasted coconut, passion fruit	£7.50
Suffolk Meadow ice cream and sorbets	£2.25 per scoop
British artisan cheeses, crackers, tracklements	£11.00

*(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.