



Sunday 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) 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
Seashore salad: Marsh samphire, prawns, cockles, squid, chili, garlic and lemon dressing	£9.50
Potted Gressingham duck, pickled vegetables, Suffolk spelt	£9.00
Mains	
Roast Sirloin of Anglian beef, roast potatoes, seasonal vegetables, Yorkshire pudding, grav	vy £17.50
Slow roast shoulder of Suffolk lamb, roast potatoes, seasonal vegetables, Yorkshire puddir mint relish, gravy	ng, £17.50
Slow roast Blythburgh pork belly, roast potatoes, seasonal vegetables, roasted apple sauce Yorkshire pudding, gravy	e, £17.50
(Pb) Herb-roasted cauliflower, roast potatoes, seasonal vegetables, sage and onion stuffing, mushroom gravy	£16.00
Adnams Ghost Ship battered fish and chips, Hodmedods mushy peas, chip shop curry sau pickled egg, wally, tartare sauce	ce, £17.00
Pan-fried fillet of Chalk Stream trout, pea, artichoke and broad bean vignole	£19.50
(Pb) Black bean chipotle burger, barbecue pulled mushrooms, kimchi slaw, wholemeal bap, smoked paprika fries	£16.00
Puddings	
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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
Suffolk Meadow ice cream and sorbets	£2.25 per scoop
British artisan cheeses, crackers, tracklements	£11.00

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



