

Nibbles

(pb) Marinated olives	£4.50
(pb) House bread, smoked garlic Hill Farm oil	£4.75
(v) Gluten free seed loaf, tomato and olive tapenade	£4.75

Starters

(v) Mr Barrett's honey roasted fig, Baron Bigod brie, truffle oil, chicory	£8.95
Slow cooked pig cheek, Crown black pudding, celeriac cream, granny smith apple	£8.95
(pb) Roasted butternut squash, sage and pumpkin seed salad, smoked aubergine	£7.95
(v) Laverstoke English buffalo mozzarella, heritage beetroot, basil oil, toasted pine nuts	£8.95
Seared king scallops, artichoke puree, crispy bacon, truffle oil	£12.95
Sesame crusted smoked salmon, Szechuan pickled cucumber, wasabi sauce, shiso	£9.25
(v) Woodland mushroom and Parmesan tart	£8.75

Mains

Char-grilled 32 day dry aged Anglian sirloin steak, steak butter, smoked paprika fries, Blue Monday and pickled shallot salad	£26.50
Roasted rosemary and garlic free range chicken breast, creamy leeks, bacon, sweetcorn, peas and chard	£18.50
Slow cooked mutton curry, saffron rice, mango chutney, mint yogurt	£18.95
Confit Gressingham duck leg, braised red cabbage, Victoria plum sauce, pistachios	£18.75
Pan fried seabass fillet, roasted butternut squash, sprouting broccoli, basil and pinenut pesto	£19.00
Ghostship battered fish and chips, Hodmedods mushy peas, chip shop curry sauce, wally, tartare sauce	£17.25
Loch Duart salmon fillet, woodland mushroom and pearl onion fricassee	£18.50
(v) Potato, onion and Truffle Trove cheddar homity pie, chicory, hazelnut and apple salad	£16.50
(pb) Harissa roasted cauliflower, spinach, chickpea and coconut dhal, soya and mint yogurt	£16.50

Bit on the Side

(pb) Triple cooked chunky chips	£4.75
(pb) Smoked paprika fries	£4.75
(v) Crushed new season potatoes, hazelnut and herb pesto	£4.75
(v) Roasted cauliflower, Baron Bigod brie, crispy onions	£4.75
(v) Glazed carrots, caraway, cardamon and orange butter	£4.75
(pb) Stir-fried greens, lemon oil, toasted seeds	£4.75
(v) English garden salad, Hill Farm salad cream	£4.75

Pudding

Blackberry poached figs, Fen Farm mascarpone, toasted pistachios	£8.25
Bread and butter pudding, stem ginger ice cream	£8.25
(pb) Dark chocolate pot, cocoa nibs, poached pear, vegan chocolate ice cream	£8.25
Vanilla panna cotta, griottine cherries, roasted hazelnuts	£8.25
Bramley apple, Victoria plum and walnut tart, cinnamon ice cream	£8.25
Suffolk Meadow ice creams and sorbets (per scoop)	£2.25
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.