



SNACKS

Pork & venison sausage roll, HP sauce	£7
Salt & pepper squid, aioli	£8.9
Buttermilk fried chicken, hot sauce, celery, blue cheese mayo	£8.5
Hummus, sumac, crispy chickpeas, flatbread (VG)	£6.5
Onion bhaji, mango chutney (VG)	£6.5

SMALL PLATES

Beetroot cured salmon, pickled cucumber, horseradish cream	£10.5
Pear & blue cheese salad, endive, tarragon, mustard dressing (V)	£8
Smoked haddock fish cakes, shaved fennel, cucumber, lemon, caper mayonnaise	£9.9
Chicken liver parfait, confit onion & sherry marmalade, toast	£9.5

MAINS

Caesar salad, cos, croutons, parmesan, anchovy dressing (VG upon request) (Add chicken £5)	£10
Roasted fillet of Hake, butterbean, sherry & chorizo ragu, parsley crumb	£18
Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£17.5
Classic cheeseburger, lettuce, pickle, onion, burger sauce (Add bacon £2)	£16.5
Vegan cheeseburger, lettuce, pickle, onion, burger sauce (VG)	£15.5
Chicken parmigiana, Mozzarella, tomato ragu, rocket & Parmesan salad, fries	£18.5

ROASTS

***All served with roasties, brown butter parsnip purée,
Suffolk kale, slow roast carrots, Yorkshire pudding & gravy***

Dry aged Angus beef sirloin	£20
Free range Yorkshire chicken	£18.5
Old Spot pork belly	£18.5
Sweet potato, field mushroom & lentil Wellington (V) (VG without Yorkshire pudding)	£17
The Ultimate Roast Angus beef sirloin, Yorkshire chicken, Old Spot pork belly	£25

SIDES

Creamed Koffman potatoes, chives, parsley & garlic butter	£6
Old Spot pork stuffing, herb & confit onion	£4
Cauliflower cheese, aged cheddar sauce, chives (V)	£5
Pigs in blankets, smoked bacon, Cumberland sausage	£3.5

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)	£6.5
Half baked chocolate chip cookie, vanilla ice cream (V)	£7
Treacle tart, clotted cream (V)	£7
Ice cream & sorbet	£3 per scoop

AN OPTIONAL 12.50% SERVICE CHARGE WILL BE
APPLIED TO THE BILL. IF YOU HAVE A FOOD
ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER
OF OUR FRIENDLY STAFF FOR A COPY OF THE
ALLERGEN MENU