Starters

Salt & Pepper Squid ~ £11.00
Served with a Sweet Chili Dipping Sauce

Duck Tostada ~ £11.00 GF
With Hoysin, Spring Onion & Cucumber

Game Terrine ~ £9.95 GF
With Fig Chutney & Warm Bread

Burrata ~ £11.50 GF D V
On a bed of Confit Tomatoes with a Green Pesto dressing

Crab & Crayfish Cocktail ~ £14.50 GF D
With a Bloody Mary sauce & Crostini

Wild Mushrooms ~ £9.50 GF V
In a Creamy Garlic Sauce on Toasted Sourdough

Nibbles

Onion Tin Loaf ~ £5.00 V
with Olive Oil + Balsamic

Marinated Mixed Olives ~ £4.00 V

Tempura Gherkins ~ £6.00 GF
with Sweet Chili Mayo

Padron Peppers ~ £6.00 GF
in Olive Oil or & Rosemary Rock Salt

ASK STAFF GF GLUTEN FREE OPTIONS AVAILABLE

V VEGETARIAN D DAIRY FREE VG VEGAN

Mains

Chargrilled Bone Marrow Beef Burger ~ £19.50 GF
In a Brioch Bun with Lettuce, Tomato, Slaw & Fries

Beer Battered Haddock ~ £19.00 GF
with Hand Cut Chips, Mushy Peas & Tartar Sauce

Open Luxury Fish Pie ~ £25.00 GF D
Smoked Haddock, Salmon, Tiger Prawn, Cod & Mussels, topped with Creamy Mash

Pan Fried Stone Bass ~ £25.00 GF
On Purple Potatoes, Tender Stem & Lobster Veloute

Rump of Lamb ~ £28.50 GF
With a Dijon & Chive Crust, Dauphinoise Potato, Baby Leeks, Rosemary & Redcurrent Jus

Crispy Pork Belly ~ £26.50 GF
On Champ Mash, Tenderstem, Wholegrain Mustard & Cider Sauce

Cornfed Chicken Supreme ~ £24.00 GF
On a bed of Crushed New Potatoes, Heritage Carrots, White Wine & Tarragon Sauce

10oz Suffolk Sirloin ~ £38.00 GF
Chargrilled with Oyster Mushrooms, Confit Tomato, Hand Cut Chips & Red Wine Glaze

Chickpea, Spinach & Sweet Potato Curry ~ £18.00 GF VG
With Cardamom Rice & Mini Naan

Vegetable Wellington ~ £24.00 VG
Roast Potatoes, Braised Carrots & Parsnips, Glazed Red Cabbage, Broccoli & Pan Gravy

Children's Menu

Fish 'n' Chips ~ £9.50 GF

Chicken Strips ~ £9.50 GF
with Fries & Peas

Burger ~ £9.50 GF
with Fries & Slaw

Penne Pasta ~ £8.00 V
in Tomato Sauce

Sides

Hand Cut Chips ~ £5.00 GF

Fries ~ £5.00 GF

Mixed Salad ~ £6.00 GF

Mixed Vegetables ~ £6.00 GF



Desserts

Chocolate Brownie ~ £9.95
with Vanilla Pod Ice-cream

Treacle Pear & Walnut Tart ~ £10.00
with Brandy Sauce

Apple Crumble Tart ~ £9.00
with Custard

Irish Cream Cheesecake ~ £10.00
with Vanilla Pod Ice-cream

Sticky Toffee Pudding ~ £11.00
with Butterscotch Sauce & Vanilla Pod Ice-cream

Selection of Local Cheeses ~ £14.50
Suffolk Goald, Binham Blue, Baron Bigot
Celery, Grapes & Fig Chutney

Trio of Ice-Cream's ~ £8.00 *or* **£3.00** *per Scoop*

ALL DESSERTS ARE GLUTEN FREE

Allergies Information

If you have any Allergies or Dietry requirements, please inform our staff immediately.