



Start

Chicken Wings - £6

Blue cheese dip

Crab Cake - £6

Sriracha aioli, candied golden beetroot

Charcuterie Board - £12

Selection of cold meats, tomato jam, gherkins, olives, sourdough

Baked Camembert - £10 (V)

Sun blushed tomatoes, garlic confit, shallot chutney

Norfolk Roasted Beets - £6 (GF) (V and Vegan Alt)

Goats cheese, candied walnuts, spiced pumpkin seeds

Mains

Pan Fried Halibut - £15 (GF)

Risotto of smoked mussels, peas, salsify

Suffolk Pan Roasted Chicken Breast - £15

Coq au vin with fondant potato

Vegetarian Linguine - £12 (V) (Vegan Alt)

Pesto, sun blushed tomatoes, peas, pine nuts, rocket and parmesan

Desserts

Chocolate Blondie - £6

Choux beignet with raspberry puree

Sticky Toffee Pudding - £6

Medjool dates, vanilla ice cream

Apple Sensation - £6

Pear and apple upside down cake, burnt apple puree, calvados cream

Selection of Movenpick Ice Cream - £6 (GF)

Broken biscuit, brandy snap crackle

Suffolk Cheese Board - £12 (V) (GF Alt)

Selection of five chesses, fig, local honey comb, lavoche

Sunday Roast

Crab Cake

Sriracha aioli and candied golden beetroot

Norfolk Roasted Beets

(GF) (V and Vegan Alt)

Goats cheese, candied walnuts, spiced pumpkin seeds

Daily Soup / Velouté (GF)

Roast Dingley Dale Pork

Roast potatoes, apple sauce, seasonal vegetables, cauliflower cheese

Aged Dedham Vale Beef Striploin

Roast potatoes, apple sauce, seasonal vegetables, cauliflower cheese

Chocolate Blondie

Choux beignet with raspberry puree

Sticky Toffee Pudding

Medjool dates, vanilla ice cream

2 COURSES

3 COURSES

£19 | £24

We wish your visit to be as pleasurable as possible. If there are any aspects of your experience that you are not happy with, please speak to the manager so we can do everything we can to put it right. Complaints cannot always be retrospectively dealt with.

For more details on any allergens please speak to the duty manager. Service charge of 10% will be added to tables of 8 and above.