

In the evening

Nibbles

Marinated olives [df] [gf] £5.00	Almonds hickory smoked [vg] £6.00	Hummus toasted flat bread [gf] [vg] £7.00
Garlic bread ADD Cheese [v] £8.00 £9.00	Crackers Thai chilli [vg] £6.00	Cheese straws parmesan [v] £6.00

First things first...

Soup of the day £8.00 bread roll [vg]	Nachos £9.00 cheese, guacamole, sour cream, salsa, jalapenos [gf] [v]	Baked camembert to share £16.00 garlic, rosemary, selection of breads [v]
Battered chicken wings £9.50 hot sauce	Baba ganoush £9.00 toasted flat bread [vg]	Prawn cocktail £11.00 little gem, tomatoes, cucumber, lemon, brown bread and butter
Ham croquettes £10.00 smoked paprika mayonnaise	Sun dried tomatoes arancini £9.00 spiced arrabiata sauce [vg]	

Signature

Chinese style slow cooked pork belly £22.00 baby new potatoes, saute chard [gf]	Grilled sea bass £25.00 saute new potatoes, grill broccoli, garlic butter king prawns [gf]
Cauliflower steak £18.50 yellow lentil dhal, toasted house nuts [gf] [vg]	Ballotine of chicken £23.00 fondant potatoes, grilled baby gem, white truffle jus [gf]

From the grill

Chargrilled 10oz ribeye steak £36.00 slow roast tomatoes, flat field mushrooms
Chargrilled 10oz sirloin steak £33.00 grilled tomatoes, flat field mushrooms
Chargrilled 10oz gammon steak £19.00 double fried eggs, triple cooked chips [df] [gf]
Chargrilled beef burger £19.00 cheddar cheese, tomato, baby gem, red onion, burger relish, gherkin, fries
Vegan burger £19.00 applewood, tomato, baby gem, red onion, burger relish, gherkin, fries [vg]

Comfort

Beer battered haddock £19.00 triple cooked chips, peas, lemon, homemade tartare sauce	Pie of the day £20.00 mashed potato, peas — or — seasonal vegetables
Pappardelle £19.00 slow cooked short rib ragout, grated grana padana	Sweet potato, courgette katsu curry £19.00 pilau rice and poppadom [df] [vg]
Classic ceasar salad £15.00 baby gem leaves, anchovy fillets, shaved parmesan, garlic, thyme, Maldon sea salt croutons, bacon lardons, boiled egg	ADD Grilled chicken £22.00
ADD Grilled chicken £18.00	Triple sausage and mash £18.00 peas, onion gravy

Red wine jus £2.95	Peppercorn £2.95
White truffle £2.95	Gravy £2.95

Puds

Chocolate fondant £9.50 vanilla ice cream [gf]	Baked cheesecake £9.00 white chocolate and cherry
Homemade sticky toffee pudding £9.00 butterscotch sauce, banoffee ice cream	Knickerbocker glory £9.00 brownie bits, vanilla ice cream, chocolate ice cream, whipped cream
Fruits of the forest pavlova [gf] £9.00	Suffolk cheese board £14.45 crackers, homemade chutney, grapes, celery sticks
Classic apple tarte tatin £9.00 vanilla ice cream	

Sides

French fries [df] [vg] [v] £5.00
Thick cut chips [df] [vg] [v] £5.00
Onion rings [df] [vg] £5.00
Halloumi fries £7.50
Mixed salad [df] [gf] [vg] [v] £5.00
Chargrilled broccoli [df] [gf] [vg] [v] £5.00