

## Sunday lunch

Roast & Crumble

18.95

*Book to avoid  
disappointment*



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**VEGAN THURSDAYS**

*Join us every Thursday when  
Jamie and the team create  
some amazing vegan dishes*

## nibbles

Harvey & Co fresh breads	4.95
Maple glazed chorizo and cashews	6.00
Marinated olives	4.50
Beetroot, rosemary hummus, pitta	6.00
Maple, bourbon pork belly bites	6.00

## sides

Mac 'N' Cheese	4.00	Salted new potatoes	4.00
Garden vegetables	4.00	Thorpeness salad	4.00
Chunky chips	4.00	Green beans & pesto	4.00
Sweet potato fries	4.00	Peppercorn sauce	4.00

Salmon, dill and horseradish rillettes, pickled fennel, honey lime crème fraiche, sourdough crispbread	8.75
Pan fried pigeon breast, bacon jam, pickled beetroot, beetroot crisps	8.50
Garlic flatbread, caramelised red onion, roasted cauliflower, paprika chickpeas, turmeric oil (V)	8.50
Check with a team member for todays soup	6.50
Shredded confit duck, toasted chestnuts, golden raisins, apple salad, orange hoisin dressing	9.00
Roasted broccoli, plum tomato bruschetta, whipped plant based feta, candied walnuts, basil pesto (V)	8.50
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Soy glazed pork belly, Pak choi, baby corn, peppers, courgette, curry and lime egg noodles	18.50
Slow braised pheasant, roasted thyme and rosemary root vegetables, smoked garlic mash	18.50
Salter and King beef burger, gruyere cheese, smoked bacon, honey mustard mayo, salad and chips	16.95
Wild mushroom and hazelnut shortcrust pie, mixed green veggies, truffle mash, onion jus (V)	16.50
Grilled hake fillet, steamed mussels, samphire, new potatoes, cider cream sauce	17.50
Baked monkfish wrapped in streaky bacon, chorizo, roasted pepper tomato balsamic sauce	19.50
Rosemary parsnip and winter squash casserole, red onion rosti, whole grain mustard dumplings (V)	16.25
Jamie's fisherman's pie, topped with cheddar mash, green beans and basil pesto	17.50
Roasted aubergine, courgettes, peppers, dukka spiced puy lentils, mango coconut yoghurt (V)	16.25

## Steak Deal - £45.00

2 - 8oz Sirloin steak, salad and chips  
2 - Glasses of house wine / local beer or prosecco

Please note that tables of 8 or more guests will have a 10% discretionary service charge added to their bill

## desserts

Dark chocolate mousse, pistachio shortbread, cherry compote, cashew brittle	7.25
Salted caramel crème brûlée, almond biscotti, maple orange segments	7.25
Mulled red wine poached pear, raspberry ice cream (V)	7.25
Baked vanilla cheesecake, spiced pumpkin and coffee syrup	7.25
Alburgh ice creams - 3 scoops - <i>vanilla, honeycomb, Baileys, Belgian chocolate, raspberry</i>	6.00
Sticky date pudding, banana Foster sauce, honeycomb ice cream	7.25
Cheeseboard - Suffolk Blue, Norfolk Baron Bigod, Norfolk Dapple with our chutney and crackers	11.50

## sandwiches

Roasted chicken, honey and mustard mayo
Smoked bacon, brie, red onion and chilli chutney
Beetroot, courgette, parsnip crisp, spinach
Kiln salmon, lime crème fraiche, rocket

*served on fresh granary bread with salad at lunch times only*

All Sandwiches 8.50

## kids

Classic Mac 'N' Cheese, garlic flat bread	7.25
Grilled fish, green beans, and chips	8.75
5oz sirloin steak, green beans, and chips	10.50
Cheese burger and chips	8.50
2 scoop ice cream	4.00
Chocolate brownie, vanilla ice cream	4.50

## hot drinks

Cappuccino	3.25	Breakfast Tea	3.00	Liqueur coffee	7.50
Latte	3.25	Earl Grey Tea	3.00	Affogato	6.75
Espresso	2.40	Mint Tea	3.00	Hot chocolate, cream & marshmallows	5.00
Americano	3.00	Chamomile	3.00		
Flat white	3.25	Rooibos	3.00		

Use oat milk and get 30p off your tea or coffee

## Local Gins, Soft & Long drinks

Copper House Pink	3.60	Kombucha	4.50
Copper House Dry	3.50	Organic Suffolk carrot & apple juice	3.25
Fishers Gin	3.50	Organic Suffolk apple and ginger juice	3.25
Aperol Spritz	8.50	Organic Suffolk apple	3.25
Limoncello Spritz	8.50		
Elderflower & Cucumber Spritz	4.00		

## local brews on tap

Southwold Bitter	5.00	Dry hop Lager	5.40
Ghostship	5.20	Kobold Lager	5.50
Wild Bill (G.F.)	5.20	Aspall Cider	5.50

### Food served

#### Monday - Saturday

12pm - 2.30pm

6pm - 8.30pm

#### Sunday

12pm - 2.30pm

6pm - 7.30pm

Breakfast - 9am-11am SAT & SUN

Please note we take caution to prevent cross contamination, however, all dishes may contain traces as all menu items are produced in the same kitchen. If you suffer from any allergies then please speak to a member of staff who can assist you with what allergens are present in our dishes. Our menu descriptions do not contain every ingredient that is present in the dish.