

## Sunday Lunch

Roast & fruit crumble

**£21.95**

Book to avoid  
disappointment



## Steak Deal

Two 8oz Rib-Eye steaks *CE, M, GF*  
chunky chips, salad and  
two pints of beer/glasses of house  
wine  
**£49.00**

## Nibbles

**Fresh bread** *G, SD, V, PB*  
Olive oil and balsamic

**Hot honey halloumi bites**  
*GF, SD, SS, D, V*

**Italian stoned olives**  
*V, PB, GF*

**5.00 Spiced hummus, feta, pomegranate, pitta** **6.00**  
*SD, SS, G, PB, V*

**6.00 Butternut & walnut fritters, red chimichurri** **6.00**  
*GF, N, V, PB*

**5.00 Sticky soy pork bites** **6.00**  
*G, S, SD, M, CE*

## Starters

**Red onion tart tatin** *D, G, SD, M, V*  
Blue cheese mousse, spiced pickled pears

**Todays soup** *G, D, CE, S*  
Fresh bread and salted butter

**Baked shell on king prawns** *G, D, S, CR*  
Cajun and lime whipped butter, fresh bread

**8.75 Pan fried chicken livers** *G, SD, S, CE* **9.25**  
Confit chilli oil, crispy onions, granary toast

**7.00 Sweet potato stack** *M, CE, GF, V, PB* **8.75**  
Slow roasted garlic, red lentil puree, spinach and basil oil.

**10.50 Fishers gin cured trout** *GF, M, SD* **9.75**  
Beetroot and apple puree, charred lemon gel, coriander pickled cucumber

## Mains

**Fish pie** *F, GF, D, N, CE, M* **21.25**  
Cod, salmon, hake, creamed mash, cheddar, green beans, samphire, basil and pine nut pesto

**Seared Suffolk pork escalopes** *GF, M, CE, SD, D* **18.75**  
Wild mushroom and Dijon sauce, thyme roasted new pots, cavolo nero and chard

**Baked plaice fillet** *D, F, CR, CE, M, SD, GF* **21.75**  
Garlic and parsley crust, bouillabaisse autumn vegetable broth, basil oil, crispy leeks

**Thai green curried risotto** *G, S, M, V, PB* **18.50**  
Green beans, broccoli, pak choi, broccoli crisps, toasted shaved coconut

**Seared venison haunch steak** *SD, D, GF* **24.50**  
Roasted tomato & mushrooms, red wine reduction and veal butter, chunky chips

**Roasted butternut squash** *GF, V, PB* **18.50**  
Jerusalem artichoke puree, crispy kale, braised leeks, red chimichuri,

**Daily Specials** -including the **catch of the day & burger of the week**

## Sides

**Mac 'N' Cheese** **4.50**  
*M, D, G, V*

**Garden vegetables** **4.50**  
*GF, V, PB*

**Chunky Chips** **4.50**  
*GF, V, PB*

**Sweet potato fries** **5.00**  
*GF, V, PB*

**Salted new potatoes** **4.50**  
*GF, V, PB*

**Thorpeness salad** **4.50**  
*M, CE, GF, V, PB*

**Green beans & Pesto** **4.50**  
*N, GF, V, PB*

**Peppercorn sauce** **3.50**  
*D, M, SD, GF*

**Please note that tables of 6 or more guests will have a 10% service charge added to the bill  
all of which goes to our fantastic team**

## Desserts

**Chocolate Suffolk Stout cake** *D, G, E, S*  
miso caramel ganache, blackberry compote

**Apple and walnut strudel** *N, G, PB, V*  
coconut ice cream, candied walnuts

**Spiced rum treacle tart** *E, G, D, V* **8.75**  
Rum raisin ice cream, cherry compote

**8.75 Espresso martini brûléed cheesecake** *SD, D, E, G, V*  
cookies & cream ice-cream, dark chocolate sauce **8.75**

**8.75 Alburgh ice creams** *E, D, GF, V* **6.50**  
3 scoops - vanilla, honeycomb, rum & raisin,  
Belgian chocolate, strawberry

**Cheeseboard** *E, D, G, SD, V* **12.00**  
Suffolk Blue, Suffolk Brie, Norfolk Dapple  
Crackers and our own chutney

## Kids

**Classic Mac 'N' Cheese, garlic flat bread** **7.75**  
*G, D, M,, V*

**Grilled fish, peas, and chips** **9.25**  
*F, GF*

**5oz rib-eye steak, green beans, and chips** **11.00**  
*GF*

**Cheese burger and chips** **8.75**  
*G, D,*

**2 scoop ice cream** **4.50**  
*D, E, GF*

**Brownie, vanilla ice cream** **6.00**  
*D, E, GF*

## Sandwiches

**Pork & leek sausages, stilton,  
red onion marmalade**  
*G, CE, M, D, SD, S*

**Hummus, falafel, feta**  
*SS, G, CE, M, S, V, PB*

**Pulled salt beef brisket, Emmental, pickled  
cucumbers , garlic mayo**  
*CE, M, D, S, G, E*

**Smoked mackerel pate, pickled red onions,  
coleslaw**  
*F, D, G, CE, M, S, SD, E*

**9.75**

**ADD CHIPS**

**13.50**

*All served on fresh granary bread*

*lunch times only*

*GF alternatives available*

## Hot drinks

Cappuccino 3.85  
Latte 3.85  
Espresso 3.00  
Americano 3.75  
Flat white 3.85

Breakfast Tea 3.50  
Earl Grey Tea 3.50  
Mint Tea 3.50  
Chamomile 3.50  
Rooibos 3.50

Liqueur coffee 8.00  
Affogato 7.25  
Hot chocolate, cream &  
marshmallows 6.00

## Drink Suffolk

Copper House Pink 3.95  
Copper House Dry 3.95  
Fishers Gin 4.25  
LA Brewery Kombucha 3.50

Southwold Bitter 5.60  
Ghostship 5.80  
Suffolk Stout 6.50  
Aspall Cider 6.00

### VEGAN THURSDAYS

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



### Monday - Saturday

12pm - 2.30pm 6pm - 8.30pm

### Sunday

12pm - 2.30pm  
6pm - 7pm

### Breakfast

Sat/Sun  
9am-11am

The following key identifies which allergens are present in our dishes and which are suitable for gluten free, vegetarian and plant based diets.

**CE** - Celery **CR** - Crustaceans **D** - Dairy **F** - Fish **E** - Eggs **SD** - Sulphur Dioxide **S** - Soya **L** - Lupin **MO** - Molluscs **P** - Peanuts  
**M** - Mustard **G** - Gluten **SS** - Sesame seeds **N** - Nuts

**GF** - Gluten Free **V** - Suitable for Vegetarians **PB** - Plant Based

Please ask our helpful team for further help or advice as some dishes may have dietary alternatives