

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 <i>G, SD, V, PB</i> Olive oil and balsamic	5.00
Italian stoned olives <i>GF, V, PB</i>	5.00
Muhammara dip <i>N, G, SS, V, PB</i> grilled flat bread, toasted walnuts, herb oil	6.00
Salt and pepper squid <i>M, G, D, E</i> Lemon grass aioli	6.75
Chipotle chicken bites <i>GF</i> Sweetcorn and coriander salsa.	6.75
Spicy chorizo sausage <i>N, SD, GF</i> Maple toasted cashews	6.75

Starters

King prawn ceviche <i>CR, S, SD, GF</i> Avocado puree, baby gem, miso lime dressing	9.75
Gochujang spiced wild mushrooms <i>G, N, S, V, PB</i> Kale pesto, cashew and edamame bean slaw	8.75
Whipped chicken liver pate <i>G, SD, D, S</i> Red onion marmalade, crisp bread	8.75
Charred asparagus <i>N, SD, D, G, V</i> Shaved parmesan spinach, tender stem broccoli, toasted pine nuts, crispy onions, mojo dressing	8.75
Today's soup <i>G, D, CE, S</i> Fresh bread and salted butter	7.00

Mains

Slow braised BBQ pork ribs <i>M, SD, S, GF</i> Chunky chips, charred cob, avocado and tomato salad	18.75
Charred and braised spiced hispi cabbage <i>S, SD, N, SS, GF, V, PB</i> Buddha bowl, pistachio, paprika sweet potatoes wedges, pickled red cabbage, tahini maple dressing	18.75
Sticky soy glazed salmon fillet <i>S, G, SD, F, SS</i> Baked lime, coconut and turmeric basmati rice, edamame beans, Pak choi, sesame seeds	21.50
Leg of lamb steak <i>M, CE, SD, D, GF</i> Chorizo polenta, orange and honey glazed carrots, tender stem broccoli, tomato coulis	23.25
Smoked haddock and chive fishcakes <i>F, G, D</i> Creamy cheddar leeks, samphire, crispy onions, mojo sauce	21.25
Sun blush tomato, feta and spinach filo pie <i>G, CE, PB, V</i> New potatoes, tomato and chili sauce, toasted sunflower and pumpkin seeds	18.95

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

Sides

Mac 'N' Cheese 5.00 <i>M, D, G, V</i>	Sweet potato fries 5.00 <i>GF, V, PB</i>	Green beans & Pesto 5.00 <i>N, GF, V, PB</i>
Garden vegetables 5.00 <i>GF, V, PB</i>	Salted new potatoes 5.00 <i>GF, V, PB</i>	Peppercorn sauce 3.50 <i>D, M, SD, GF</i>
Chunky Chips 5.00 <i>GF, V, PB</i>	Thorpeness salad 5.00 <i>M, CE, GF, V, PB</i>	

**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

Lemon curd cheesecake <i>E, G, D</i> Torched meringue, gooseberry and elderflower ice cream, dried raspberries	8.75	Passion fruit posset <i>D, G, SD</i> Rum macerated pineapple, citrus short bread	8.75
Sticky toffee pudding <i>GF, V, PB</i> honeycomb ice cream, salted toffee sauce	8.75	Belgium chocolate brownie sundae <i>D, E, GF</i> Honeycomb ice cream, dark chocolate sauce	8.75
Chocolate torte <i>D, E, N, GF</i> Cherry Chantilly cream, pistachio crumb	8.75	Cheeseboard <i>E, D, G, SD, V</i> Suffolk Blue, Suffolk Brie, Norfolk Dapple Crackers and our own chutney	12.00

Sandwiches

9.75

Coronation chickpea, spinach, pickled red cabbage <i>G, CE, M, S, V, PB</i>
Ham, Provolone cheese, tomato, onion, lettuce, red wine vinegar <i>CE, M, D, S, G, SD</i>
Crayfish and lemon mayo, rocket <i>F, D, G, CE, M, S, SD, E</i>
Chicken, smoked bacon and garlic mayo <i>G, CE, M, D, SD, S, E</i>

Add Chips

13.50

*All served on fresh granary bread
lunch times only
GF alternatives available*

Kids

Classic Mac 'N' Cheese, garlic flat bread <i>G, D, M, V</i>	7.75
Grilled fish, peas, and chips <i>F, GF</i>	9.25
4oz rib-eye steak, green beans, and chips <i>GF</i>	11.00
Cheese burger and chips <i>G, D,</i>	8.75
2 scoop ice cream <i>D, E, GF</i>	4.50
Brownie, vanilla ice cream <i>D, E, GF</i>	6.00

Hot drinks

Cappuccino	4.00	Hot chocolate, cream & marshmallows	6.50
Latte	4.00	Breakfast Tea	3.65
Espresso	3.00	Earl Grey Tea	3.65
Americano	3.85	Mint Tea	3.65
Flat white	4.00	Chamomile	3.65
Liqueur coffee	9.00	Rooibos	3.65
Affogato	8.00		

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