

Sunday Lunch

Roast & fruit crumble

£21.95

Book to avoid
disappointment



Daily Specials

Make the most of the
seasons including

Catch of the Day

Nibbles

Fresh bread <i>G, S, SD, V, PB</i> Olive oil and balsamic	5.00	Lemon, sage & butter bean dip <i>SD, SS, S, G, PB, V</i> Toasted flat bread	6.00
Teriyaki pork belly bites <i>S, SD, D, G</i>	6.75	Salt & pepper squid, tartare sauce <i>G, MO, E, SD, M</i>	6.75
Italian stoned olives <i>V, PB, GF</i>	5.00	Honey and mustard chipolatas <i>M, SD, G</i>	6.75

Starters

Cumin roasted squash <i>N, SD, GF, PB, V</i> Toasted pecans, pomegranate, feta, balsamic syrup	8.25	Smoked ham hock <i>D, G, SD, CE,</i> Mozzarella, sun blush tomatoes, crispy onions, green oil	9.25
Todays soup <i>G, D, CE, S</i> Fresh bread and salted butter	7.00	Roast chicken salad <i>G, E, D, SD</i> Baby gem, truffle croutons, shaved parmesan, garlic mayo	9.25
Baked shell on king prawns <i>CR, D, G</i> Black garlic butter, fresh granary bread	9.75		Lrg 19.50

Mains

6oz Blackwell beef burger <i>D, SD, G</i> Maple bacon relish, smoked cheddar, brioche bun and chunky chips			19.50
Oyster mushroom shawarma <i>SS, G, SD, S, PB, V</i> Shredded red cabbage, lettuce, pickled red onions, yoghurt tahini dressing and toasted flatbread			18.95
10oz seared Moat Farm ribeye steak <i>D, SD, GF</i> Cowboy butter, roasted tomato, flat cap mushroom, chunky chips			28.50
Add peppercorn sauce <i>D, M, SD, GF</i>			Sup 3.50
Seared seabass fillet <i>F, CR, SD, GF, D</i> Paprika parmentiers, cherry tomatoes, garden greens, smoked prawn butter			21.75
Maple cured Dingley Dell pork ribeye <i>SD, D, GF</i> Roasted new pots, green beans, courgette, black olive and sun blush tomato sauce vierge			21.50
Grilled haddock fillet <i>D, F, SD, G, M, E</i> Buttered peas, chunky chips, caper and parsley velouté			21.25
Jamies Buddha bowl <i>SS, S, GF, PB, V</i> Cajun spiced rainbow quinoa, lime sweet pot wedges, Daves summer veggies, miso sesame dressing			18.95
Fish platter <i>SD, S, CR, F, D, E, G</i> Roasted smoked salmon, oak smoked salmon, smoked mackerel, shell-on prawns, smoked trout mousse, lemon mayo, salad & granary bread			22.95

Sides

Mac 'N' Cheese <i>M, D, G, V</i>	5.00	Chunky Chips <i>GF, V, PB</i>	5.00	Thorpeness salad, toasted seeds <i>M, CE, SS, GF, V, PB</i>	5.00
Kitchen garden vegetables <i>GF, V, PB</i>	5.00	Sweet potato fries <i>GF, V, PB</i>	6.00	Green beans, truffle and parmesan <i>D, E, GF</i>	5.00

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

White chocolate pannacotta <i>D, G, S, E</i> Raspbery lemonade biscotti, chocolate crumble	9.00	Rich chocolate brownie <i>D, E, GF, V</i> Salted caramel ganache, vanilla ice cream	9.00
Pistachio parfait <i>D, N, E, GF, SD, V</i> Almond crumb, Aperol macerated strawberries	9.00	Alburgh ice creams <i>D, E, V</i> 3 scoops - vanilla, honeycomb, stem ginger Belgian chocolate, strawberry	8.75
Apricot treacle sponge <i>G, S, PB, V</i> Stem ginger ice cream, peach puree	9.00	Cheeseboard <i>E, D, G, SD, V</i> Suffolk Blue, Suffolk Brie, Norfolk Dapple crackers and our own onion chutney	12.00

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
Pork sausages, green beans and chips <i>G</i>	8.75
Cheese burger and chips <i>G, D,</i>	8.75
2 scoops ice cream <i>D, E, GF</i> Vanilla, honeycomb, stem ginger Belgian chocolate, strawberry	4.50
Chocolate Brownie, vanilla ice cream <i>D, E, GF</i>	6.00

Sandwiches

Check board for our special sandwich

Dingley dell ham, smoked cheddar, red onion marmalade
SD, G, CE, S, M

Coronation chickpea, spinach, pickled red onions
SD, G, CE, S, M

Prawn, Marie rose sauce, baby gem
F, CR, SD, G, CE, M, S

9.75

With chips - 13.50

All served on fresh granary bread

lunch times only

GF alternatives available

VEGAN THURSDAYS

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

Hot drinks

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

Food served

Monday - Saturday
12pm - 2.30pm
6pm - 8.30pm

Sunday
12pm - 2.30pm
6pm - 7pm

Breakfast
Sat/Sun
9am - 10.30am

We recognise that some of our guests have specific dietary and allergy needs. 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, suitable for vegans

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