

Sunday Lunch

Roast & fruit crumble

£21.95

Book to avoid
disappointment



Daily Specials

Making the most of the seasons

~ Catch of the Day ~

~ Prix fixe (Mon - Thurs) ~

Nibbles

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

5.00

Charred pepper and gochujang hummus
Toasted flat bread
SD, SS, G, V, PB

6.00

Italian stoned olives
V, PB, GF

5.00

Maple chorizo and toasted cashews 6.00
SD, N, G,

Salt and pepper squid, sweet chili sauce 6.75
G, MO, E, SD, M

Honey bourbon pork belly bites 6.95
SD, GF

Starters

Chickpea & cauliflower fritters *GF, V, PB* 8.75
Charred corn puree, tomato and coriander salsa

Todays soup *G, D, CE, S* 7.00
Fresh bread and salted butter

Cured salmon mosaic *F, SD, D, GF* 10.50
Terrine, pickled fennel, yuzu dressing, dill cream

Pan fried scallops *M, MO, D, SD, GF* 12.50
Pea and cauliflower leaf puree, crispy chorizo

Shredded confit duck leg *N, S, G, SS* 8.75
Hoisin sauce, orange segments, toasted walnuts,
baby gem lettuce

Mains

Blackwell 6oz beef burger *D, G, S SD* 19.50
Salt beef brisket, mozzarella, miso pickle cucumber mayo, chunky chips

Risotto *D, S, GF, V, (PB alternative)* 18.95
Roasted celeriac, wild mushroom and edamame bean, kale crisps, basil oil, shaved parmesan

Aged Jacks Creek 6oz pave rump steak *D, GF* 23.95
Smoked brie butter, beef tomato, chestnut mushrooms, chunky chips
Add peppercorn sauce *D, M, SD, GF* Sup 3.50

Grilled salmon fillet *F, CR, D, G, CE* 21.95
King prawn & bisque gnocchi, cherry tomatoes, courgette, basil oil

Miso and garlic roasted butternut squash *G, S, SS, N, V, PB* 18.95
Korean chili hummus, cumin roasted chickpeas, sprouting broccoli, candied walnuts

Braised rolled Suffolk pork belly *D, M, CE, SD, GF* 21.95
Herbed mash potato, kitchens greens, Aspall cider jus

Sides

Mac 'N' Cheese 5.00
M, D, G, V

Kitchen garden vegetables 5.00
GF, V, PB

Chunky Chips 5.00
GF, V, PB

Sweet potato fries 6.00
GF, V, PB

Thorpeness salad, toasted seeds 5.00
M, CE, GF, V, PB

Green beans, truffle and parmesan 5.50
D, GF, V,

Buttered mash potatoes 5.00
D, GF, V, PB

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

Crème brûlée <i>D, E, G, V</i> Caramelised white chocolate, Raspberry short bread	9.00	Sticky date pudding <i>SD, GF, V, PB</i> Apple caramel sauce, plant based salted caramel ice cream	9.00
Black Forest torched Alaska <i>D, E, V</i> Brownie, blackberry compote, meringue, cherry ice-cream	9.00	Alburgh ice creams <i>E, D, GF, V</i> 3 scoops - vanilla, honeycomb, cherry, Belgian chocolate, strawberry	6.50
Key lime pie <i>G, D, V</i> Vanilla ice cream, spiced orange & cranberry puree	9.00	Cheeseboard <i>E, D, G, SD, V</i> Suffolk Blue, Suffolk Brie, Norfolk Dapple crackers and our own green tomato chutney	12.00

Kids

Classic Mac 'N' Cheese, garlic flat bread <i>G, D, M, V</i>	7.75
Grilled fish of the day, peas, and chips <i>F, GF</i>	9.75
Suffolk pork sausages, peas, mash & gravy <i>G, D, M</i>	9.25
Blackwell Cheese burger and chips <i>G, D,</i>	9.25
2 scoops Alburgh ice cream <i>D, E, GF</i> Vanilla, honeycomb, cherry, Belgian chocolate, strawberry	4.50
Chocolate Brownie, vanilla ice cream <i>D, E, GF</i>	6.00

Sandwiches

Creamy chipotle and pulled Suffolk chicken, smoked cheddar
SD, G, D, CE, S, M

Coronation chickpea, baby gem, miso pickles
SD, G, CE, S, M, V, PB

Smoked salmon, lime cream cheese, cucumber ribbons
F, SD, G, CE, M, S

9.75

With chips - 13.50

***All served on fresh granary bread
lunch times only***

GF alternatives available

Hot drinks

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

VEGAN THURSDAYS

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



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