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SNACKS

Toft Monks Hogget Scotch Egg 8
½ Pint 'Fritto Misto' Mussels, Blackened Chilli Sauce 7
Celeriac Pakoras, Fermented Apple Ketchup - (V) 6

STARTERS

BBQ Chicken Livers & Devilled Mushrooms on Toast 9
Local Duckling Breast, Burnt Leeks, Caperberries, Duck Jus 11
Poached Cod, 'Cheese & Onion' Mornay, Jerusalem Artichokes 12
Pressed Venison Terrine, Juniper Jelly, Whipped Butter, House Pickles, Toast 10
Cultured Butter 'Hash Brown', Heritage Beetroots, Blue Monday, Brassicas - (V) 8

ROASTS

Bramfield Sirloin of Beef, Wildflower Honey & Stout Glaze, Horseradish 25
Blythburgh Belly Porchetta, Fermented Apple Ketchup, Crackling 22
BBQ Hispi, Sticky Tenderstem, Hazelnuts - (V) 17

All served with burnt butter roasties, marmite carrots, BBQ greens, stuffed yorkies & gravy

CLASSICS

225g 'Market Steak', Marrow Gravy, Balsamic Shallot, 'Proper' Chips, Charlie's Leaves *mp*
Ale Battered Haddock, 'Proper' Chips, Mushy Peas, Chunky Tartare 19
Hand-Pressed Chuck Burger, American Cheese, 'Mac' Sauce, Crispy Onions, Fries 19

SIDES

Cauliflower Cheese 7 | BB Roasties 5 | BBQ Greens 5 | Caramelised Leeks 6 | Yorkies 2

DESSERTS

70% Chocolate Mousse, Crème Fraiche, Pomegranate Sorbet 10
Classic Spotted Dick Pudding, Syrup Custard, Clotted Cream Ice Cream 10
Dark Brown Sugar Tart, Chamomile Sorbet 9
English Cheeses, Seasonal Chutney, House Crackers, Frozen Grapes 14
Suffolk Meadow Ice Creams & Sorbets, Wildflower Honey Oats 2 *per scoop*

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Please inform our lovely team of any allergies or dietary requirements