

# S

## SNACKS

Toft Monks Hogget Scotch Egg 9  
½ Pint 'Fritto Misto' Mussels, Blackened Chilli Sauce 8  
Celeriac Pakoras, Fermented Apple Ketchup - (V) 6

## STARTERS

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

## MAINS

Ox Shin Bourguignon, 'Last Season' Red Cabbage Ketchup, BBQ Greens, Crusty Bread 24  
500g 'Market Fish', Maris Peers, Fish Bone Sauce, Sea Vegetables *mp*  
Blythburgh Pork T-Bone, Champ, Sweet Pear Salad, Pear Chutney, Café au Lait 23  
House Pappardelle, Winter Tomato Butter, Black Olives, 8 Month Aged Cantal - (V) 17

## 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

'Proper' Chips 6 | Fries 5 | Charlie's Leaves 4 | Maris Peers 5 | BBQ Greens 5 | Champ 6

## 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

Game may contain shot

# S

## SNACKS

Toft Monks Hogget Scotch Egg 9

*hogget is slightly older than lamb, from down the road, traditional scotch egg*

½ Pint 'Fritto Misto' Mussels, Blackened Chilli Sauce 8

*tempura battered mussels, spiked with fresh herbs - THE CHILLI SAUCE IS HOT!*

Celeriac Pakoras, Fermented Apple Ketchup - (V) 6

*basically, an onion bhaji but made with celeriac - sweet apple ketchup to accompany*

## STARTERS

BBQ Chicken Livers & Devilled Mushrooms on Toast 10

*marinated chicken livers - skewered, spicy mushrooms, brioche toast*

Wild Duck Breast, Burnt Leeks, Caperberries, Duck Jus 12

*half a duck breast, brined & glazed, caperberry ketchup, bitter ash*

Poached Cod, 'Cheese & Onion' Mornay, Jerusalem Artichokes 12

*salt cod, rolled in artichoke powder, caramelised onions, cheese sauce & pickled artichokes*

Pressed Venison Terrine, Juniper Jelly, Whipped Butter, House Pickles, Toast 11

*traditional terrine made from haunch & offal - loads of tasty garnishes*

Cultured Butter 'Hash Brown', Heritage Beetroots, Blue Dorset Vinny, Brassicas - (V) 9

*hash brown, beetroot vinegar cured tartare, crispy kale, blue cheese - vegan? Ask.*

## MAINS

Ox Shin Bourguignon, 'Last Season' Red Cabbage Ketchup, BBQ Greens, Crusty Bread 24

*hearty grub for the cold weather, our own ketchup - plenty of crusty bread to mop it up*

500g 'Market Fish', Maris Peers, Fish Bone Sauce, Sea Vegetables mp

*fish varies - always flat white fish. sea vegetables rotate too. please check! don't guess...mp*

Blythburgh Pork T-Bone, Champ, Sweet Pear Salad, Pear Chutney, Café au Lait 23

*bbq thick cut pork t-bone, mash, chutney, salad & coffee enriched buttery gravy*

House Pappardelle, Winter Tomato Butter, Black Olives, 8 Month Aged Cantal - (V) 17

*our own pasta! - all made & dried in house, simply with Charlie's tomatoes, cheese & olives*

## CLASSICS

225g 'Market Steak', Marrow Gravy, Balsamic Shallot, 'Proper' Chips, Charlie's Leaves mp

*steaks vary - the butcher gives us choices regularly. please check! don't guess...mp*

Ale Battered Haddock, 'Proper' Chips, Mushy Peas, Chunky Tartare 19

*traditional style - skin on, boneless - chips can be veggie, homemade peas & tartare*

Hand-Pressed Chuck Burger, American Cheese, 'Mac' Sauce, Crispy Onions, Fries 19

*50/50 chuck & brisket mince - potato buns - well done only - tastes like a big mac*

## SIDES

'Proper' Chips 6

*triple cooked, steamed, fat blanched, finished in service - skin-on, sea salt, beef dripping*

Fries 5

*10mm thickness, par-fried & frozen, made by one of our suppliers to order*

Charlie's Leaves 4

*seasonal salad leaf, from our local supplier...amazing - perfect with our steak*

Maris Peers 5

*in-season new potatoes - only available this time of year...*

BBQ Greens 5

*ever-changing, seasonal greens, finished on the BBQ for a smoky charred taste*

Champ 6

*irish mash potatoes - can have either spring onions or kale & loads butter!*

## DESSERTS

70% Chocolate Mousse, Crème Fraiche, Pomegranate Sorbet 10

*deeply rich, made the classic way, crème fraiche to lighten, refreshing sorbet*

Classic Spotted Dick Pudding, Syrup Custard, Clotted Cream Ice Cream 10

*made the classic way & steamed - with sweet custard & ice cream*

Dark Brown Sugar Tart, Chamomile Sorbet 9

*egg custard style tart - made with dark brown caramelised sugar instead*

English Cheeses, Seasonal Chutney, House Crackers, Frozen Grapes 14

*check the list! try some - always changing - talk to the guests about them pretty please*

Suffolk Meadow Ice Creams & Sorbets, Wildflower Honey Oats 2 per scoop

*again...check the list! tell the guests how local it is & about our bespoke flavours*

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Game may contain shot