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## SNACKS

Celeriac Pakoras, Fermented Apple Ketchup - (V) 6  
Mum's Cheddar Scone, Toft Monks Lamb Scrag 7  
½ Pint Shell-On Prawns, Mayonnaise 7

## STARTERS

Cromer Crab on Toast - Rhubarb & Fennel Salad, Rhubarb Ketchup 11  
TLS™ Chicken Schnitzel, Jack's Chilli Sauce, House Black Garlic, Yoghurt, Pecorino 10  
Wild Scallops, Potted Shrimp, Smoked Roe & Buttermilk, Gooseberry 16  
Toft Monks 'Lamb & Mint' - Breast, Sweetbread, Mint Jelly & Butter, Apple Marigold 12  
English Peas & Broad Beans, Crispy Hen's Egg, Charlie's Leaves, Cottage Cheese - (V) 9

## ROASTS

Bramfield Sirloin of Beef, Wildflower Honey & Stout Glaze, Horseradish 25  
Blythburgh Belly Porchetta, Fermented Apple Ketchup, Crackling 22  
Celeriac Pithivier, Burnt Celeriac, Hazelnut Butter - (V) 21

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

## CLASSICS

225g 'Market Steak', Café de Paris, Honey & Anchovy, '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

Cambridge Burnt Cream, House Curd, Chamomile Sorbet 11  
Chocolate Madeleines, 70% Cocoa Custard, Banana Ice Cream 11  
Sourdough & Rhubarb Treacle Tart, Rhubarb Sorbet 10  
English Cheeses, Seasonal Chutney, Bohdan's Crackers, Frozen Grapes 14  
Suffolk Meadow Ice Creams & Sorbets, Wildflower Honey Oats 2.5 *per scoop*

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Please inform our lovely team of any allergies or dietary requirements