

### **SNACKS**

Sourdough Focaccia, Whipped Olive & Balsamic Butter £4 | Chicken Caesar Croquette, Caesar Dressing £5

Truffled Mushroom Arancini, Black Garlic Aioli & Parmesan GF £5

#### **START**

Torched Mackerel Fillet, Preserved Rhubarb, & Yoghurt GF £10
Orchard Farm Pork Scotch Egg, Celeriac Remoulade DF £9
Confit Cherry Tomatoes, Whipped Burrata & Broad Bean Salad V £10
Local Asparagus, Smoked Prosciutto Hollandaise, Wild Garlic & Poached Hens Egg £9.50

Wild Garlic & White Bean Hummus, Pickled Shallots & Black Onion Flatbread VG GFA £8

Suffolk Charcuterie, Sourdough, prosciutto, salami, chorizo, pickles and olives £19.5

# **MAINS**

Suffolk X Blue Leicester Lamb Rump, Rosti Potato, Pea & Jus £28
Suffolk Chicken Supreme, Chorizo, Butterbean & Mushroom Fricassee GF £22
Roasted Fillet of Cod, Pea A La Francaise, Scraps GF DFA £24
Roasted Field Mushroom Burger, Avocado, Pickled Red Onions, Sriracha Aioli, Fries V £18
Eastern Gold Beer Battered Haddock, Triple Cooked Chips, Garden peas DF £18.5

## MIBRASA GRILL

BBQ Cauliflower, Chimichurri, Butterbean Puree, Salad Cress VG £18.50
8 oz Hereford Sirloin Steak, Confit Cherry Tomato, Cress, Hand Cut Chips£30
BBQ Whole Plaice, Shrimp & Caper Butter, & Samphire £24
Willow Burger, Blackberry Bakery Brioche, Suffolk Bacon Jam, Smoked Cheddar, Burger Sauce, fries DFA £18.50

## **SIDES**

BBQ Hispi Cabbage, Confit Garlic and Shallots & Crispy Onions VG £5.5 | Rosti Chips, Sriracha Whip GF £5

Dirty Posh Chips, peppercorn, Truffle Oil & Parmesan GF £6 | Mac & Cheese, Crispy Onions, Bacon & Parmesan £5.50

Glazed Carrots, Honey & Cardamom £4.50 | Peppercorn Sauce £2.5

#### **PUDDING**

**White Chocolate & Pistachio Eclair**, Pistachio Diplomat, Pineapple & Rhubarb Salsa N £9

**Set Lime Curd,** Strawberry, Italian Meringue GF £9.5

**Salted Caramel Tart,** Milk Ice Cream £9

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream GF £9

**80% Dark Chocolate Delice**, Praline, & Raspberry Sorbet VG £9.50

**Affogato**, Double Espresso & Vanilla Ice Cream £6

Our Menu has been sourced locally & independently wherever possible - subject to availability, Please make a Team Member known of any allergies or dietary requirements

V Vegetarian | VG Vegan | GF Gluten Free | N Contains Nuts