



Homemade Pakenham Mill Sourdough, whipped butter & Maldon sea salt £2.5 v

Mezze Board, olives, sun blushed tomatoes Pakenham Mill sourdough, hummus, Hill Farm rapeseed oil & balsamic vinegar £4 pp

TO START

Suffolk Charcuterie with prosciutto, salami, chorizo, Pakenham Mill sourdough, pickles & olives £9.5pp

Avocado, Pea & Edamame Bean Arancini, fennel and Asian dressing £7.5 VG GF

Orchard Farm Pork & black pudding Scotch egg with hispi cabbage & celeriac slaw £8.5 GF

Smoked haddock & Cod Bon Bon, lobster, crab & Shetland mussel cream with pickled cauliflower, shallot & crispy capers £9/£18 GF

Ham hock & Norfolk Baby Carrot Terrine, crispy quails egg, puffed skin, piccalilli & pickles £9 GF

Homemade Soup Of The Day, sourdough & whipped butter £8 v

Beetroot Cured Salmon, avocado puree, cucumber & Pakenham Mill sourdough £9.5

Poke Bowl, pear, quinoa, avocado, broad bean, mustard seed, kimchi, ginger sesame and soy £9 VG GF

MAINS

Roasted Black Angus Sirloin Of Beef, duck fat roasted Fairfield's Farm potatoes, buttered hispi cabbage, glazed carrot, creamy leeks & Yorkshire pudding £22

Roasted Cornfed Claydon Farms Chicken, duck fat roasted Fairfield's Farm potatoes, buttered hispi cabbage, glazed carrot, creamy leeks & Yorkshire pudding £20

Roasted Leg Of Norfolk Lamb, duck fat roasted Fairfield's Farm potatoes, buttered hispi cabbage, glazed carrot, creamy leeks & Yorkshire pudding £22

Roasted Molasses & Sesame Cauliflower Steak, Fairfield's Farm roasted potatoes, glazed carrot & roasted hispi cabbage £18

Poke Bowl " Claydon farms corn fed chicken, quinoa, edamame & broad beans, kimchi, pear, avocado, pickled mustard seed, ginger, soy, linseed and black onion seed cracker £19.5 GF

'Dirty Burger', brioche bun, gherkin ketchup, Suffolk bacon jam, peppercorn sauce & 'posh' fries £17

Pearl Barley & "Fabulous Fungi" Oyster & King Mushroom Risotto £18 VG

Ghost Ship Beer Battered Haddock & triple cooked chips, tartare sauce and mixed leaf salad £17 GF

Fillet of Sea Bass, braised gem, new potato, oyster & girolle mushroom, pea & edamame warm bean salad £18 GF

SIDES

Fairfield Farm hand cut chips £4 VG GF

Dirty Posh Chips' with Parmesan, truffle oil, béarnaise & peppercorn sauce £5.5

'Posh Chips' with Parmesan, truffle oil, béarnaise sauce £4.5 v

House Salad £4 VG GF

Fries £3.5



SMALLER APPETITES MENU

- Pasta Bolognese** £7
House Burger, brioche bun, lettuce & skinny fries £8
Cody's Macaroni Cheese, side of greens £7 **V**
Battered Fish & fries £7
Chocolate Brownie & vanilla ice cream £4 **GF**
Vanilla Ice Cream £3 **GF**

PUDDINGS

- Sticky Toffee Pudding**, butterscotch sauce & vanilla ice cream £8.5 **GF**
Choux Bun Dark Chocolate Crèmeux, blood orange sorbet & dark chocolate aero £9
Rhubarb Crème Brûlée, rhubarb ice-cream & ginger snap £8
Poached Cinnamon Pear, maple granola, pear sorbet and vanilla cream £7.5 **VG**
British Cheeses, pickled walnuts, homemade chutney, artisan hand baked biscuits & quince jelly £12
Almond & Caramel Tart, caramel ice-cream and raspberry glass £8 **N**

SHARER PUDDINGS

- Sticky toffee pudding, dark chocolate cremaux, rhubarb crème brûlée, vanilla ice-cream, raspberry sorbet, marshmallow & ginger snap £20
Almond & caramel tart, choux bun & dark chocolate cremaux, sticky toffee pudding, poached pear, raspberry sorbet, marshmallow, pear ice-cream & chocolate tuille £30 **N**

DESSERT WINE 100ml

- Moscato d'Asti Palazzina ITALY** £6.5
A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes