

Pakenham Mill Sourdough, whipped butter V 3.5

Mezze Board, olives, sun blushed tomatoes, Pakenham Mill sourdough, hummus, rapeseed, balsamic vinegar **VG 7 Suffolk Charcuterie,** prosciutto, salami, chorizo, Pakenham Mill sourdough, pickles, olives **10.5**

To Start

Soup of The Day, Pakenham Mill Sourdough VG 8

Norfolk Beetroot, pickled mustard & whipped goats cheese GF V 8.5

Avocado, Pea & Edamame Bean Arancini, fennel, asian dressing GF VG 8.5

Orchard Farm Pork & Black Pudding Scotch Egg, hispi & celeriac slaw 9.5

Sapling Cured Chalk Stream Trout, compressed cucumber, pickled shallot, granny smith & dill GF 9.5

Claydon Chicken & Ham hock terrine, curried cauliflower, golden raisins, coronation mayonnaise GF 9

Mains

Smoked BBQ Pork Chop, potato rosti, hispi & celeriac slaw and BBQ sauce GF 23

Roasted Field Mushroom, blackberry bakery brioche bun, avocado, slaw, "mayo", beef tomato, walnut pesto fries VG N 17.5

Fillet of Seabass, artichoke & BBQ leek risotto, celeriac puree, chive oil GF 23

Ghost Ship Beer Battered Haddock, triple cooked chips, tartar sauce and mushy peas 18

Mibrasa Grills

Cooked over Urban Forestry's Silver Birchwood

BBQ Kohlrabi, pearl barley, granny smith, salsa verde & walnut dukkah VG N 21.5

Dirty Burger', brioche bun, gherkin, suffolk bacon jam, peppercorn sauce, fries 17.5

8 oz Flat Iron Steak, creamed corn, wild mushrooms and chimichurri GF 19.5

If you would like to add fries 3.5

Claydon Farms Chicken Salad, avocado, suffolk prosciutto, poached 'rattlesden' egg GF 20 10 oz Black Angus Sirloin Steak, caramelised onion ketchup, tomato, mushroom, chips GF 29

Sides

Green Beans, Shallot & Garlic GF 4.5 | Hispi Cabbage, Crispy onion & Black Garlic Gastrique 4.5

Dirty Posh Chips, parmesan, truffle oil, béarnaise, peppercorn GF 6

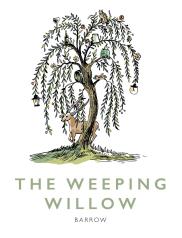
Dirty Vegan Fries, walnut pesto, "mayo" VG GF N 4.5

Hand Cut Chips GF VG 4.5 | Fries VG GF 4

Our Menu has been sourced locally & independently wherever possible - subject to availability

V vegetarian | VG vegan | GF gluten free | N contains nuts

Please let a team member know of any allergies or dietary requirements



Puddings

70% Chocolate Cremeux, Popping Candy, Cocoa Nibs, Orange sorbet & Tuille 9.5
Caramelised Figs, Apricot, Toasted Oats, Mango, Maple & Thyme Dressing VG GF 8.5
Pavlova, Blackberries, Raspberry & Basil GF 8.50
Salted Caramel Tart, Caramelised White Chocolate & Milk Ice Cream 9
Vegan Scoops, Mango, Orange, Raspberry, VG GF 1.5 each

Tea,Coffee

Single or Double Espresso; Single Macchiato, Selection of Tea 3

Latte, Flat White, Americano 3.5

Mocha, Hot Chocolate 3.5

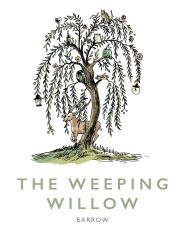
Cappuccino 3.75

All our coffees are made with semi-skimmed milk. Ask for any alternative milk option. Decaffeinated coffee available.

	Pudding Wi	ne	100ml	Bottle
	S240 Late Harvest Moscato d'Asti,	Piemonte, Italy.	7.15	25.50
	Anise of intense lemon curd, marmalade and citrus peel with lightly floral notes.			
S241	Monbazillac, Domaine de Grange Neuve	, South West France.	8	32.50
	A Fabulous dessert wine, sweet and luscious a	· ·	idity.	
	The nose is fresh with marmalade, rip	e nectarine and melon.		
	S245 Mourvedre "late harvest", Cline	Cellars, California, US .	A	41

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This wine is luxuriously sweet and divinely tempting. Layers of chocolate, black berries and prunes. Great with chocolate.



Kids menu

House Burger, brioche bun, lettuce, skinny fries £8

Macaroni Cheese, side of greens V £7

Battered Fish, skinny fries, salad £8.75

Chocolate Brownie, vanilla ice cream V £4

Vanilla Ice Cream GF £3

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