



Homemade Pakenham Mill Sourdough, whipped butter, Maldon sea salt V £3.5pp

Willow Mezze Board, olives, sun blushed tomatoes, sourdough, hummus, rapeseed, balsamic vinegar VE £5pp

Suffolk Charcuterie, prosciutto, salami, chorizo, Pakenham Mill sourdough, pickles, olives £10.5pp

TO START

Avocado, Pea & Edamame Bean Arancini, fennel, Asian dressing GF VE £8.5

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

Smoked Haddock & Cod Bon-Bon, lobster, crab & Shetland mussel cream, beetroot GF £9.75/£19.5

Ham hock & Norfolk Carrot Terrine, crispy quail's egg, pancetta, piccalilli, pickles GF £9

Wye Valley Asparagus, brown butter, hollandaise, Grana Padano, wild garlic, poached duck egg GF £9.5

Buffalo mozzarella & Heritage Tomatoes, wild garlic oil, salsa verde, Pakenham Mill croutons V £9.75

Whisky & Orange Cured Salmon Gravadlax, honey & wholegrain mustard, confit fennel, Pakenham Mill sourdough £9.75

MAINS

Roasted Field Mushroom, Blackberry Bakery brioche bun, avo, kimchi, "mayo", beef tomato, walnut pesto fries VE £17.5

Fillet of Seabass, Wye Valley asparagus, bbq leek, Jersey royals, oyster & girolles mushroom, pea, edamame salad GF £21

Costessey Lamb Rump, rosti potato, cauliflower cous cous, rainbow chard, celeriac, wild garlic salsa verde GF £25

Ghost Ship Beer Battered Haddock, triple cooked chips, tartare sauce, mixed leaf salad £17.5

Spaghetti Miso & wild garlic carbonara, oyster mushroom, pickled mustard seeds, truffle oil VE £18

Paella Mixta, chorizo, pancetta, chicken, Shetland mussels, king & tiger prawns, baby squid, scallops, wild garlic, samphire, sun blushed tomato, chilli GF £23.5

Wye Valley asparagus & foraged wild garlic risotto, garden mint, lemon, pea, broad beans VE £18

MIBRASA GRILLS

Cooked over Urban Forestry's Silver Birchwood

'Dirty Burger', brioche bun, gherkin ketchup, Suffolk bacon jam, peppercorn sauce, fries £17.5

Claydon Farms Chicken Salad, avocado, Suffolk prosciutto, poached 'Rattlesden' egg GF £19

10 oz Black Angus Sirloin Steak, black garlic aioli, tomato, mushroom, truffle butter, chips GF £29

SIDES

Buttered Greens GF £4

Fairfield Farm Hand Cut Chips GF VE £4.5

Dirty Posh Chips - Parmesan, truffle oil, béarnaise & peppercorn sauce GF £6

Posh Chips - Parmesan, truffle oil, béarnaise sauce V GF £5

Dirty Vegan Fries - walnut pesto, "mayo" VE GF £4.5

Fries GF VE £4

House Salad V GF £4.5

Purple Sprouting Broccoli, sweet chilli, lime GF £4



SMALLER APPETITES MENU

Pasta Bolognese £7

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

Cody's Macaroni Cheese, side of greens **V** £7

Battered Fish, skinny fries, salad £8.75

Chocolate Brownie, vanilla ice cream £4

Vanilla Ice Cream **GF** £3

PUDDINGS

Cinnamon sugared doughnut, dark chocolate cremeux, custard, vanilla ice cream £9

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream **GF** £8.75

British Cheeses, pickled walnut, homemade chutney, artisan hand baked biscuits, quince jelly **N** £13

Rhubarb Creme Brûlée, rhubarb ice cream, ginger snap £8.75

Rum Soaked Pineapple Meringue, lime sorbet, pineapple gel, coconut **VE GF** £8.5

Baked Almond Frangipane, cherry ice cream, chocolate tuille **N** £9

Vegan Scoops: Cherry, Lime, Mango, Blood Orange, Pear £1.5 Each

SHARER PUDDING

Sticky Toffee Pudding, Dark Chocolate Crèmeux, Rhubarb Brûlée,

Vanilla ice cream, chocolate tuille, blackberries, raspberries, marshmallow, blood orange sorbet £25

DESSERT WINES & PORTS

Moscato d'Asti Palazzina, lemon curd, marmalade & citrus peel nose, light floral notes **VE** 100ml £7.15

Graham's Six Grapes Ruby Port, full bodied, fragrant blackberry aromas 100ml £7.15

Graham's 10 Year Tawny Port, deep, rich tawny style, almond & hazelnut aromas, honey & fig notes **VE** 100ml £9.35

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

V vegetarian / VE vegan / GF gluten free / N contains nuts

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