

# Allergens..

**(V)** - Vegetarian | **(VG)** - Vegan | **(VGA)** - Vegan Alternative Available | **(NF)** - Nut Free | **(NFA)** - Nut Free Alternative Available  
**(GF)** - Gluten Free | **(GFA)** - Gluten Free Alternative Available | **(DF)** - Dairy Free | **(DFA)** - Dairy Free Alternative Available

*All our food is freshly prepared in a kitchen where nuts and other allergens are used.  
A list of all major allergens for each of our dishes is available on request.*

## Starters..

<b>HADDOCK &amp; MOZZARELLA FISHCAKE (NF)</b> smoked cheddar mornay sauce, poached egg, local pea shoots	£9
<b>SPANISH STYLE SPICY CHORIZO &amp; WHITE BEAN STEW (NF, DF)</b> baby spinach, cherry tomatoes, flat bread	£9
<b>HOMEMADE SOUP OF THE DAY (GFA, NF, DFA, V, VGA)</b> torn croutons, warm breads, butter	£6
<b>SAUTÉED WILD &amp; FIELD GARLIC BUTTER MUSHROOMS (NF, V)</b> toasted bloomer, crumbled binham blue cheese	£8
<b>DUCK LIVER PATE (NF, GFA)</b> plum & apple chutney, crostini, baby leaf	£8
<b>GAMBAS PIL-PIL (NF, GFA, DFA)</b> king prawns with garlic, chilli, butter, white wine and paprika, lemon wedge, warm breads	£11

## Mains..

<b>BUTTERFLY CHICKEN BREAST (GF, NF)</b> creamy garlic, mushroom and bacon sauce, sweet potato mash, buttered seasonal greens	£16
<b>CHARGRILLED 6oz BEEF BURGER (NF)</b> toasted brioche bun, smoked applewood cheddar, smoked streaky bacon, baby gem, tomato, red onion, dill pickles, skinny fries	£15
<b>LAGER BATTERED FISH (GFA, NF, DF)</b> fresh fish fillet of the day, minted mushy peas, chunky chips, lemon wedge, pea shoots	£17
<b>SLOW COOKED BLACK BEAN &amp; BUTTERNUT SQUASH CHILLI (GF, V, VG, NF, DF)</b> wild & basmati rice, crisp tortilla, vegan sour cream, fresh coriander	£14
<b>SUFFOLK SMOKIE (GFA, NF)</b> locally smoked haddock in a creamy smoked cheddar and leek sauce, warm bloomer, crispy leeks	£16
<b>BRAISED LAMB SHANK (GF, NF)</b> potato gratin, buttered seasonal greens, red wine gravy	£19
<b>SEAFOOD &amp; CHORIZO GUMBO (NF, DF)</b> salmon, tiger prawn, tuna and chorizo, garlic bruschetta	£17
<b>WILD MUSHROOM AND FARFALLE PASTA GRATIN (V, NF)</b> wild mushroom, leek & baby spinach in a coconut cream sauce, garlic bruschetta	£14
<b>CHARGRILLED 28 DAY DRY AGED SIRLOIN STEAK (GF, NF, DFA)</b> chunky chips, sautéed tenderstem broccoli & fine beans add sautéed wild and field mushrooms in garlic butter +£3 (GF, NF)   add gambas pil-pil +£6 (GF, DFA, NF)	£24

# Sides..

CHUNKY CHIPS (GF, NF, DF, VG)	£3	ONION RINGS (NF, DF, V)	£3
CHEESY CHIPS (GF, NF, DF, VG)	£4	GARLIC CIABATTA (NF, V)	£3
SKINNY FRIES (GF, NF, DF, VG)	£3	CHEESY GARLIC CIABATTA (NF, V)	£4
HOUSE SALAD (GF, NF, DF, V, VGA)	£3	WARM BLOOMER SELECTION (NF, V, VG, DF)	£4
BUTTERED SEASONAL GREENS (GF, NF, DFA)	£3		

# Sandwiches..

[Available between 12:00 - 2:00pm]

Served on white or granary bread with a side salad and crisps.

Swap crisps for chunky chips or skinny fries +£1

ATLANTIC PRAWN, LEMON & DILL MAYONNAISE (GFA, NF)	£10
THREE CHEESE TOASTIE WITH A POT OF BRANSTON PICKLE (GFA, V, NF)	£8
CHARGRILLED BACK BACON, BRIE & CRANBERRY SAUCE (GFA, NF)	£9
HADDOCK GOUJONS, TARTARE SAUCE AND BABY GEM (GFA, NF)	£10
TUNA & CHIVE MAYONNAISE WITH RED ONION (GFA, NF)	£8
SPICY CHIPOTLE PULLED JACKFRUIT, BABY GEM, TOMATO & VEGAN MAYO (GFA, NF, V, VG)	£8

# Desserts..

LOCAL CHEESEBOARD (GFA, V)	£9
mixed crackers, chutney, grapes, candied walnuts, butter barrels	
WARM STICKY TOFFEE PUDDING (GFA, NF, DFA, V, VGA)	£8
butterscotch sauce, crème anglaise	
DARK CHOCOLATE FONDANT (NF, V) [please allow 15 minutes cooking time]	£8
rich dark chocolate sauce, chocolate shavings, double chocolate chip ice-cream	
TIRAMISU (NF, V)	£8
caramel sauce, chocolate pencil, italian caramelised biscuit	
PLUM & PEAR CRUMBLE (NF, V)	£8
stem ginger crème anglaise	
PARRAVANI'S ICE-CREAMS (GF, NF, V)	£6
a choice of three scoops: strawberry, double chocolate chip, vanilla, mint chocolate chip	
PARRAVANI'S SORBETS (DF, NF, GF, V, VG)	£6
a choice of three scoops: raspberry, lemon, orange	
DESSERT WINE: PEDREGOSA LATE HARVEST, TABALI	75ml - £4
rich, juicy and uplifting dessert wine; the perfect partner to our puds!	

# Hot Drinks..

Café Americano £2.5 | Cappuccino £2.9 | Café Latte £2.9 | Flat White £2.8 | Espresso £2.4 | Double Espresso £2.7  
Macchiato £2.4 | Mocha £2.9 | Hot Chocolate £2.9 | Pot of Tea £1.9 | Fruit Tea £1.9 | Liquor Coffee £2.2 [Excludes cost of liquor]