

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..

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| HADDOCK & MOZZARELLA FISHCAKE (NF) smoked cheddar mornay sauce, poached egg, local pea shoots | £9 |
| HOMEMADE SOUP OF THE DAY (GFA, NF, DFA, V, VGA) torn croutons, warm breads, butter | £6 |
| SAUTÉED WILD & FIELD GARLIC BUTTER MUSHROOMS (NF, V) toasted bloomer, crumbled binham blue cheese | £8 |
| DUCK LIVER PATE (NF, GFA) plum & apple chutney, crostini, baby leaf | £8 |
| GAMBAS PIL-PIL (NF, GFA, DFA) king prawns with garlic, chilli, butter, white wine and paprika, lemon wedge, warm breads | £11 |

Mains..

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| BUTTERFLY CHICKEN BREAST (GF, NF) creamy garlic, mushroom and bacon sauce, sweet potato mash, buttered seasonal greens | £16 |
| CHARGRILLED 6oz BEEF BURGER (NF) toasted brioche bun, smoked applewood cheddar, smoked streaky bacon, baby gem, tomato, red onion, dill pickles, skinny fries | £15 |
| LAGER BATTERED FISH (GFA, NF, DF) fresh fish fillet of the day, minted mushy peas, chunky chips, lemon wedge, pea shoots | £17 |
| SLOW COOKED BLACK BEAN & BUTTERNUT SQUASH CHILLI (GF, V, VG, NF, DF) wild & basmati rice, crisp tortilla, vegan sour cream, fresh coriander | £14 |
| SUFFOLK SMOKIE (GFA, NF) locally smoked haddock in a creamy smoked cheddar and leek sauce, warm bloomer, crispy leeks | £16 |
| BRAISED LAMB SHANK (GF, NF) potato gratin, buttered seasonal greens, red wine gravy | £19 |
| WILD MUSHROOM AND FARFALLE PASTA GRATIN (V, NF) wild mushroom, leek & baby spinach in a coconut cream sauce, garlic bruschetta | £14 |
| CHARGRILLED 28 DAY DRY AGED SIRLOIN STEAK (GF, NF, DFA) 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..

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| 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

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| 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..

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| 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, clotted cream ice-cream | |
| TIRAMISU (V) | £8 |
| caramel sauce, chocolate pencil, italian caramelised biscuit | |
| APRICOT & FRANGIPAN TART (V) | £8 |
| Spiced plum compote, toasted almonds & orange sorbet | |
| PARRAVANI'S ICE-CREAMS (GF, NF, V) | £6 |
| a choice of three scoops: strawberry, double chocolate chip, vanilla, mint chocolate chip, clotted cream | |
| 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]