

# starters

## LOCALLY SOURCED SMOKED FISH SLATE £10

ness point hot smoked mackerel pate | hot roast salmon, fennel and apple tian | hot smoked crevettes | cold smoked salmon | chilli and lime dressed rocket | granary bread | butter | nf, gfa

• available as a sharing slate - £18

## PORK AND SUFFOLK CYDER TERRINE £8

stokes fig relish | dressed salad | toasted fruit and fennel bloomer | nf

## SMOKED HADDOCK, MOZZARELLA AND CHIVE FISHCAKE £9

leek, garden pea and smoked cheddar fricassee | local pea shoots | nf

## GAMBAS PIL-PIL £12

king prawns cooked in garlic, chilli, butter, white wine, oil and paprika | lemon wedge | warm breads | gfa, dfa nf

• available as a main course with our own crisp salad and skinny fries | gfa, dfa, nf £17

## LIGHTLY SPICED FALAFELS £9

carrot, courgette, red onion and spring onion salad | crispy flat bread basket | yoghurt and mint dressing | nf, v, vg, df

# main courses

## PAN FRIED HAKE £16

sauté new potatoes | tenderstem broccoli | parmesan shavings | lemon, caper and parsley butter | gf, nf

## CHICKEN PARMA £16

breaded chicken fillet topped with a rich tomato sauce | mozzarella and parmesan cheese |

spiced sun-blushed tomato, red onion, olive & baby spinach orzo pasta | nf

## BAKED FILLET OF SALMON £17

asparagus wrapped in parma ham | crushed new potatoes | dijon, lemon and dill dressing | crisp salmon skin | gf, nf

## CHARGRILLED 8oz DAY DRY AGED SIRLOIN STEAK £24

chunky chips | crisp salad garnish | gf, nf, df

• add sautéed wild and field mushrooms in garlic butter | gf, nf £3

• add gambas pil-pil | gf, dfa, nf £6

## CONFIT BELLY PORK £17

garlic and thyme confit new potatoes | green vegetables | wholegrain mustard sauce | crackling | gf, nf

## CHARGRILLED 6oz IRISH DEXTER BEEF BURGER £15

toasted brioche bun | smoked applewood cheddar | streaky bacon | baby gem | tomato | red onion | dill pickles |

homemade slaw | skinny fries | nf

## LAGER BATTERED FISH £17

fish of the day | minted mushy peas | chunky chips | lemon wedge | pea shoots | gfa, nf, df

## MOVING MOUNTAINS VEGAN PLANT BASED BURGER £14

toasted vegan brioche bun | vegan smoked applewood cheddar | baby gem | tomato | red onion | dill pickles

homemade slaw | skinny fries | v, vg, nf

## CHARGRILLED 6oz PORK & APPLE BURGER £15

toasted brioche bun | wholegrain mustard mayo | baby gem | tomato | red onion | dill pickles |

homemade slaw | skinny fries | nf

## WAVENEY BUDDA BOWL £14

please see specials board for today's selection

# salads

all served with crisp salad leaves, tomato, red onion, cucumber, olives, mixed peppers and crumbled feta

**BREADED CHICKEN, SMOKED STREAKY BACON, CAESAR DRESSING | nf - £14**

**ROASTED RED PEPPER, COURGETTE, MANGO & CHILLI DRESSING | nf, gf, v, vga - £14**

**HOT SMOKED CREVETTES, LOCAL SMOKED SALMON, LEMON & DILL MAYO | nf, gf - £16**

## sides

<b>CHUNKY CHIPS</b>   gf, nf, df, vg   <b>£4</b>	<b>ONION RINGS</b>   nf, df, v   <b>£3</b>
<b>CHEESY CHIPS</b>   gf, nf   <b>£5</b>	<b>GARLIC CIABATTA</b>   nf, v   <b>£3</b>
<b>SKINNY FRIES</b>   gf, nf, df, vg   <b>£4</b>	<b>CHEESY GARLIC CIABATTA</b>   nf, v   <b>£4</b>
<b>SALAD BOWL</b>   gf, nf, dfa, v, vga   <b>£5</b>	<b>NEW POTATOES</b>   vga, dfa, nf, gf   <b>£4</b>
<b>SAUTE GREENS</b>   gf, nf, dfa   <b>£4</b>	<b>GAMBAS PIL-PIL</b>   gf, dfa, nf   <b>£6</b>

## sandwiches

[ available between 12:00-2:30pm ]

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

swap crisps for chunky chips or skinny fries **+£1**

<b>ATLANTIC PRAWNS WITH LEMON &amp; DILL MAYONNAISE</b>   gfa, nf - <b>£10</b>
<b>LOCAL MATURE CHEDDAR WITH BRANSTON PICKLE</b>   gfa, v, nf - <b>£8</b>
<b>CLEVELEYS SMOKED HAM WITH DIJON MUSTARD &amp; SLICED TOMATO</b>   gfa, nf - <b>£9</b>
<b>LAGER BATTERED FISH GOUJONS WITH TARTARE SAUCE, BABY GEM &amp; LEMON</b>   gfa, nf - <b>£10</b>
<b>TUNA &amp; CHIVE MAYONNAISE WITH RED ONION</b>   gfa, nf - <b>£8</b>
<b>FALAFEL WITH MANGO CHUTNEY, BABY GEM &amp; SLICED TOMATO</b>   gfa, df, nf, v, vg - <b>£9</b>

## desserts

### LOCAL CHEESEBOARD **£10**

mixed crackers | chutney | grapes | candied walnuts | butter barrels | gfa, v

### RASPBERRY PANNACOTTA **£9**

berry gel | raspberry sorbet | fresh raspberries | vanilla pod tuille biscuit | nf, gf

### VEGAN CHOCOLATE & RASPBERRY CHEESECAKE **£9**

raspberry coulis | vegan chocolate ice cream | dark chocolate shavings | gf, vg

### SUMMER PUDDING **£9**

strawberry soup | white chocolate pencil | fresh strawberries | thick double cream | nf, v

### PARRAVANI'S ICE-CREAMS **£7**

a choice of three scoops: strawberry | double chocolate chip | vanilla | mint chocolate chip | gf, nf, v

### PARRAVANI'S SORBETS **£7**

a choice of three scoops: raspberry | lemon | orange | df, nf, gf, v, vg

### DESSERT WINE: PEDREGOSA LATE HARVEST, TABALI 75ml **£4**

rich, juicy and uplifting dessert wine; the perfect partner to our puds!

## beverages

Café Americano **£2.6** | 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]

## 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.***