

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

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

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**

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

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.