WHILE YOU WAIT

Olives 3.95 (V) (GF)

Warm Rustic Bread 6.50 (V) Balsamic and Olive Oil, confit garlic

Gala Pork pie 6.50 Piccalilli and dressed leaves

Cumberland scotch egg 6.50 Curried mayonnaise

Station Master's Ploughman's to share 17.95 Gala pork pie, British cheese, artisan bread, chutney, balsamic pickled onions, chicken liver parfait, piccalilli, Wagyu pastrami, English mustard, crudites

SANDWICHES Served with crisps (Served 12pm-3pm Monday – Friday. Sat 12-5pm)

Fish Finger Sandwich 10.50 Crispy fish fingers, lettuce, home-made tartar sauce on white bread

Grass fed steak ciabatta sandwich 12.95 Medium rare bavette steak, caramelised onions, melted cheddar, rocket

Brie and cranberry sandwich 11.95 Delicious brie and cranberry on toasted ciabatta

Chicken Sandwich 11.95 Chicken, tarragon & mayonnaise on white bread

TO START

Soup of the day 7.50 (VOA)(G) warm rustic bread

Smoked salmon pate 8.00 (G) Dill and salmon pate, herb salad, croutes

Mushrooms on toast 7.50 (VOA) Wild mushrooms, garlic & shallot cream, toasted sourdough

Bloody Mary Prawn Cocktail 8.50 (G) A classic with a twist, prawns with a Bloody Mary inspired sauce, croutes

Whole Baked camembert to share 14.50 (G) Roasted figs & hot honey, artisan bread

MAINS

Sausage & Mash 17.50 (G) Braised fennel, mash potato, pink peppercorn gravy

Pie of the day 18.50 (G) (VOA) Chunky chips, seasonal vegetables and a full-bodied gravy. (Ask for today's choice)

Maple cured ham ribeye (G) 18.00 Blythburgh pork ribeye steak, fried egg, chunky chips, chef's pineapple & ginger ketchup

Sea Trout (G) 19.00 Cranberry, pomegranate and almond spread, dill cream & new potatoes

Grass fed Rump Cap Steak Diane 24.50 (G) 8oz Aubrey Allen 35-day dry aged steak, chunky chips, cherry tomato & herb salad

Fish & Chips 17.50 (G) Crispy golden beer-battered fish, chunky chips, mushy peas, homemade tartar sauce

Apricot glazed chicken supreme 18.50 (GF) Creamy mash, braised red cabbage & pomegranate sauce

Grass fed Beef Burger 18.50 (G) Aubrey Allen burger, melted cheese, lettuce, tomato, gherkin, rich bacon jam & fries

Roasted carrot & butternut Squash 17.50 (VOA) (G) Fried honey glazed halloumi salad, giant couscous, fragrant greens & pomegranate

SIDES

Chunky chips 5.00

Fries 5.00

Braised red cabbage 5.00

Seasonal vegetables (V) 5.00

Buttered mash (V) 5.00

(V)– Vegetarian, (GF) Gluten free, (G) Modified gluten free, (VOA) Vegan option available.
Please inform a member of staff of any food allergies or special dietary requirements. As our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.