WHILE YOU WAIT

Olives 3.95 (V) (GF)

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

Baked Camembert, crispy bread and red onion chutney, perfect to share 14.00 (V)

TO START

Spiced carrot soup 7.50 (G) (VDA) Sage foam, parsnip crisps, warm rustic bread.

Mushrooms on toast 7.50 (G) (VDA) (V) Sauteed mushrooms in a rich creamy chive sauce served with toasted bloomer.

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

Bloody Mary Prawn Cocktail 8.50 (G) Prawns with a Bloody Mary inspired sauce, crunchy crostini.

SUNDAY ROAST 21.00

The finest meat sourced from the award-winning Aubrey Allen Butcher, served with Yorkshire pudding, roast potatoes, seasonal vegetables and a rich gravy.

- Dry Aged Topside of Beef
- Blythburgh free range Pork Loin
- Half roast chicken
- No Roast 16.50 (V) Everything you would expect from a roast dinner but without the meat.

MAINS

Beetroot Wellington 15.50 (V) (VOA) Baked wellington in delicious pastry served with seasonal vegetables and gravy.

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

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

Rump Cap Steak 24.50 (G) 8oz Aubrey Allen 35-day dry aged steak, perfectly seared, chunky chips, roasted tomato, dressed leaves & peppercorn sauce.

SIDES

Chunky chips 5.00

Buttered mash 5.00

Fries 5.00

Braised red cabbage 5.00

Seasonal vegetables 5.00 (V)

Cauliflower cheese to share £6.50

Add Yorkshire pudding 1.50

(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.