

NIBBLES

WARM HOMEMADE FOCACCIA olive oil and balsamic vinegar £6.45 (V) (VGNA) (DA)

MIXED OLIVES £4.95 (V) (VGNA) (GA) (DA)

PROCTORS PORK SAUSAGES honey and mustard glaze with focaccia fries £6.45 (DA)



FOX
NEWBOURNE

STARTERS

SMOKED SALMON RISOTTO BALLS with buttered leeks, lobster bisque and hollandaise sauce £8.25

COCKTAIL OF GREENLAND PRAWNS with salad and granary bread £8.95 (GA) (DA)

SOUP OF THE SEASON homemade focaccia bread £7.25 (GA)

WILD MUSHROOMS IN GARLIC BUTTER on chargrilled sourdough with shaved parmesan £7.95 (V) (GA) (DA)

HOMEMADE JUMBO NACHOS with melted cheese and jalapenos, served with guacamole, sour cream and salsa (vegan cheese available) £7.45 / £14.95 (V) (VGNA) (DA) | *add chilli jam £1.70*

WARM GOATS CHEESE AND RED ONION MARMALADE TARTLET with a dried cranberry and walnut salad and a balsamic dressing £8.95

MAIN COURSES

STEAK, ALE AND MUSHROOM PIE topped with homemade shortcrust pastry, served with creamy mashed potatoes, seasonal vegetables and gravy £18.95 (GA) (DA)

TRIO OF SUFFOLK PORK Gloucester old spot pork belly, proctor's sausage and pig cheek braised in Aspull Cider sauce, served with thyme roasted carrots, bubble and squeak, creamed celeriac and cabbage £22.95 (GA)

CAJUN CHICKEN chips, salad and coleslaw £17.95 (GA) (DA)

DRY AGED STEAK BURGER chips and homemade burger sauce £17.95 | *add cheese £1 add bacon £1.50* (DA)

8OZ SIRLOIN STEAK chargrilled with garlic and herb salt, served with chips, peppercorn sauce, roasted tomato and fried mushroom £28.95 (GA) (DA)

ADNAMS BEER BATTERED FISH AND CHIPS cod fillet served with chips, peas and tartare sauce – Small £14.95 | Large £18.95 (GA) (DA)

SCAMPI AND CHIPS peas and tartare sauce £17.95 (DA)

FILLET OF SEABASS pan roasted and served on crushed new potatoes with a chunky caponata salsa, roast chorizo and drizzled with pesto £21.95 (DA)

PANFRIED POTATO GNOCCHI with roasted butternut squash and chestnuts, cavolo nero, shaved parmesan and balsamic drizzle £17.95 (V) (DA) (VGNA)

MOVING MOUNTAINS PLANT-BASED BURGER topped with caramelised onions and Monterey Jack cheese, chips and a side salad £16.45 (vegan cheese available) (V) (VGNA) (GA) (DA)

ON THE SIDE

CHIPS £4.25 (GA) (V) (DA) (VGNA) | *cheese £1.25* | **SIDE SALAD** £3.00 (GA) (V) (DA) (VGNA) **GARLIC FOCACCIA** £3.45 (V) **ONION RINGS** £4.00 (V) (DA) **COLESLAW** £1.95 (V) (GA) (DA)

DESSERTS

APPLE AND BLACKBERRY CRUMBLE with custard £8.95 | Mini portion £4.45 (GA) (V)

BAKED ALASKA OF THE DAY £9.25

LIMONCELLO PANNA COTTA with raspberry compote and biscotti £8.95

BISCOFF CHEESECAKE with a Biscoff biscuit and crumb £9.25

STICKY TOFFEE PUDDING toffee sauce and vanilla ice cream £8.95 | Mini portion £4.45 (V)

CHOCOLATE BROWNIE salted caramel ice cream £8.95 | Mini portion £4.45 (GA) (V)

A SELECTION OF SUFFOLK ICE CREAM / SORBET 3 scoops of: Ice cream - vanilla, chocolate, strawberry, salted caramel | Sorbet - raspberry, lemon £7.95 (GA) (V) (DA)

ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerance's or require information about our ingredients.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.