



## 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)

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## STARTERS

**HOMEMADE JUMBO NACHOS** with melted cheese and jalapenos, served with guacamole, sour cream and salsa (vegan cheese

**ARANCINI** of nduja, chorizo and wild garlic with a tomato and chilli sauce, baby leaf salad and grated parmesan £8.50 (DA)

**ANTI PASTI** continental meats, buffalo mozzarella, olives, sun blushed tomatoes, pesto and homemade focaccia £9.95 (DA) (GA)

**SUFFOLK SMOKED MACKEREL FILLET** with new potato salad, roasted beetroot and horseradish sauce £8.95 (DA) (GA)

available) £7.45 / £14.95 (V) (VGNA) (DA) | add chilli jam £1.70 add mixed bean chilli £3.95

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

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

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## MAIN COURSES

**SHEPHERD'S PIE** made with slow cooked shoulder of Colne Valley lamb topped with cheesy mash, served with seasonal vegetables and lamb gravy £23.95 (GA)

**CAJUN CHICKEN** butterflied chicken breast coated in Cajun spices, with chips, salad and coleslaw £18.95 (GA) (DA)

**CHARGRILLED STEAK BURGER** homemade with brisket and chuck steak, served with chips and homemade burger sauce £17.95

| add bacon £1.50 | add Monterey jack cheese £1.00 | add Baron Bigod cheese £2.95 | add stilton £2.95

**SIRLOIN STEAK** served with chips, chargrilled beef tomato and roasted field mushroom £26.95 (GA) (DA) | add peppercorn

sauce £2.50 | add melting stilton £2.95 | add garlic and herb butter £1.95

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

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

**PAN ROASTED FILLET OF HAKE** with Greenland prawns and mushrooms in a wild garlic butter, with sauteed potatoes and seasonal greens £23.95 (GA)

**CASTLE BAY WHOLE TAIL SCAMPI** served with chips, garden peas and tartare sauce £17.95 (DA)

**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)

**ROAST VEGETABLE AND MIXED BEAN CHILLI** served with rice, sour cream and jumbo tortilla nachos £18.95 (DA) (GA)

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## 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)

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## DESSERTS

**APPLE AND BLACKBERRY CRUMBLE** with custard £8.95 | Mini portion £4.95 (GA) (V)

**CHEESECAKE OF THE DAY** £8.95

**STICKY TOFFEE PUDDING** toffee sauce and vanilla ice cream £8.95 | Mini portion £4.95 (V)

**CHOCOLATE BROWNIE** salted caramel ice cream £8.95 | Mini portion £4.95 (GA) (V)

**RHUBARB CRÈME BRULÉE** served with ginger biscotti biscuits £8.95 (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.