

Sunday Main Plates

Starters - please ask your server for our nibbles menu

Roast Dinners

Our traditional roast dinners are served with triple cooked roast potatoes, cauliflower cheese, honey & mustard carrot & parsnip, swede mash, braised red cabbage, Yorkshire pudding & allotment greens. Our gravies are made from scratch over a three-day process.

Roast Suffolk Beef Sirloin red wine beef gravy (GFO, DFO)	£ 2 2
Pan Roast Local Chicken Supreme sage & onion stuffing & chicken & cranberry gravy (GFO, DFO)	£ 2 2
Slow Cooked Blythburgh Pork Belly crackling, sage & onion stuffing, spiced cider & pork gravy (GFO, DFO)	£ 2 2
Spiced Beetroot & Butternut Squash Wellington thyme gravy (V)	£ 2 0
8oz Dry Aged Suffolk Sirloin Steak portobello mushroom, grilled tomato, parmesan & truffle triple-cooked chips, & your choice of garlic-parsley butter, or Suffolk blue cheese butter (GF)	£ 2 9
Wild Venison & Brie Burger smoked mayo, baby gem & beef tomato on a demi brioche bun, hand cut triple-cooked chips & house slaw (GFO, DFO)	£ 2 2
Spicy Bean & Kimchi Burger gochujang mayo, baby gem & beef tomato on a demi brioche bun, hand cut triple-cooked chips & house slaw (V)	£ 1 8

Please make your server aware of any allergies.

V/VO - Vegetarian/Option, GF/GFO - Gluten Free/Option, DF/DFO - Dairy Free/Option, PB/PBO - Plant Based/Option

We add a discretionary 10% gratuity to your bill, which goes directly to our staff.
If you would prefer not to pay gratuity, please let us know & we will remove it.

Desserts

Apple & Blackberry Crumble with Hazlenuts clotted cream ice cream (V)	£ 1 1
Warm Rice Pudding with Baked Quince Press malt ice cream & miso caramel (V)	£ 1 1
Frozen Blackberry Mousse meringue shards, hazelnut crumb, blackberry & star anise sauce (GFO, V)	£ 1 2
Steamed Chocolate Pudding velvety chocolate sauce & roasted chestnut whipped cream (V, DFO)	£ 1 1
Three Scoops of Alder Carr Farm Ice Cream vanilla, chocolate, raspberry, gooseberry & elderflower, stem ginger & rhubarb (GF, V)	£ 7
Selection of Local Cheeses Baron Bigod Brie, Norfolk Dapple & Suffolk Blue, artisan crackers, fig chutney, quince paste, grapes & celery (GFO, VO)	£ 1 3
Baileys & Espresso Affogato vanilla ice cream, biscotti & chocolate (V)	£ 1 0

Sides

Parmesan & Truffle Fries (V, GF)	£7
Skin-On Fries (V, GF, DFO, PBO)	£5
Cauliflower Cheese (V)	£6
Sautéed Allotment Greens (GF)	£6
Roast Potatoes (GF, DF, V)	£5
Mixed Leaf Salad (DFO, V)	£4

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