

Chicken Liver Parfait with apple chutney & thyme hobnobs (GFO)	£11
Seafood Chowder with Butley mussels, smoked haddock served with baguette (GFO)	£12
Roasted Squash & Goats Curd with hazelnuts, bitter leaves & mandarin vinaigrette (GF, V)	£10
Orford Smoked Salmon with homemade ricotta, dill, pine nuts & black treacle soda bread (GFO)	£12
Parsnip & Masala Soup toasted hazelnuts & sourdough baguette (V, GFO)	£9
Smoked Pork Scotch Egg made with ham hock & fruit pig black pudding, apple & cabbage slaw	£8

Side Dishes

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Skin-On Fries (V, GFO, DFO, PBO)	£5
Triple-Cooked Chips (V, GFO, DFO, PBO)	£6
Allotment Greens, Herb Butter (V, GF, DFO)	£6
Winter Leaf Salad, Clementine Vinaigrette (V, GF, DF)	£5
Sauteed Root Vegetables (V, GF)	£6



Pan Fried Seabream Fillet roasted winter root vegetables, winter greens, Butley mussels, caper & lemon butter sauce (£ 2 6 (GF, DFO)
Slow-roasted Blythburgh Crackling-on Pork Belly savoy cabbage, celeriac fondant, pork jus & apple purée (GF, DFO)	£24
Pan Roast Suffolk Chicken Supreme oat groat risotto, sprouts, chicken & chestnut bisque	£24
Chestnut & Wild Mushroom Wellington cream sauce, allotment winter greens & heritage carrots (V, DFO)	£22
Bull Jnn Classics	
Beer Battered Cod & Chips with tartar sauce, house mushy peas & triple cooked chips	£18
8oz Sirloin Steak with triple cooked chips & watercress salad, choice of green peppercorn sauce, garlic herb b blue cheese butter (GFO, DFO)	£28 outter or
Steak, Brandy & Peppercorn Country Pie mashed potatoes, winter greens & beef gravy	£18
Homemade Beef Burger Norfolk tawny cheese, smoked mayonnaise, dill pickle, brioche bun & fries (GFO, DFO)	£22
Spicy Vegetarian Bean Burger Norfolk tawny cheese, Woodbridge kimchi slaw, dill pickle, brioche bun & fries (GFO, DFO)	£18