

# Sunday Dining

Starters - please refer to the nibbles menu on your table or ask your server

## Roast Dinners

Our traditional roast dinners are prepared using local ingredients and freshly cooked using triple cooked roast potatoes, cauliflower cheese, honey & mustard carrot & parsnip, swede mash, braised red cabbage, Yorkshire pudding & allotment greens. Our homemade gravies are carefully prepared during the week for a rich, delicious flavour.

Roast Suffolk Beef Sirloin red wine beef gravy (GFO, DFO)	£ 2 2
Roast Chicken Supreme chicken 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

## Bull Inn Classics

Beer Battered Cod & Chips with tartar sauce, house mushy peas & triple cooked chips	£ 1 8
8oz Sirloin Steak with triple cooked chips & watercress salad, choice of green peppercorn sauce, garlic herb butter or blue cheese butter (GFO, DFO)	£ 2 8
Steak, Brandy & Peppercorn Country Pie mashed potatoes, winter greens & beef gravy	£ 1 8
Homemade Beef Burger Norfolk tawny cheese, smoked mayonnaise, dill pickle, brioche bun & fries (GFO, DFO)	£ 2 2
Spicy Vegetarian Bean Burger Norfolk tawny cheese, Woodbridge kimchi slaw, dill pickle, brioche bun & fries (GFO, DFO)	£ 1 8

## Sides

Skin-On Fries (V, GFO, DFO, PBO)	£5
Cauliflower Cheese (V)	£6
Triple-Cooked Chips (V, GFO, DFO, PBO)	£6
Allotment Greens, Herb Butter (V, GF, DFO)	£6
Roast Potatoes (GFO, DF, V)	£5
Winter Leaf Salad (V, GF, DF)	£5

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.