

STARTERS

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

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

PROCTORS PIGS IN BLANKETS cranberry sauce £6.45 (GA) (DA)

SOUP OF THE SEASON homemade focaccia bread £7.45 (GA)

PRAWN COCKTAIL Greenland prawns with mixed leaf salad, granary bread & butter and Marie-rose sauce £8.95 (GA) (DA)

CRISPY WHITEBAIT with salad garnish and tartare sauce £7.95 (DA) (GA)

HOMEMADE JUMBO NACHOS with melted cheese and jalapenos, served with guacamole, sour cream and salsa (vegan cheese available) £7.95 / £14.95 (V) (VGNA) (DA) | add chilli jam £1.70



MAIN COURSES

CAJUN CHICKEN chips, salad and coleslaw £18.45 (DA) (GA) | add Monterey jack cheese £1.00 | add brioche bun £1.00

SHEPHERD'S PIE made with slow roasted pulled Colne Valley lamb, topped with a cheddar mash, served with roasted carrots, winter greens and lamb gravy £23.95 (GA)

ADNAMS BEER BATTERED HADDOCK chips, peas and tartare sauce – Small £15.45 | Large £19.45 (DA) (GA)

CASTLE BAY WHOLE TAIL SCAMPI served with chips, garden peas and tartare sauce £16.95 (DA)

CHARGRILLED STEAK BURGER homemade with brisket and chuck steak, served with chips and homemade burger sauce £18.45 | add bacon £1.50 | add Monterey jack cheese £1.00

GARDEN GOURMET PLANT-BASED BURGER topped with caramelised onions and Monterey Jack cheese, chips and a side salad £17.95 (vegan cheese available) (V) (VGNA) (DA) (GA)

OUR SUNDAY BEST

Freshly roasted and hand carved throughout the day. Served with roast potatoes, a Yorkshire pudding, seasonal vegetables & gravy

ROAST SIRLOIN OF 28 DAY AGED LONGHORN BEEF £21.95 (DA) (GA)

ROAST TURKEY with sage & onion stuffing and pigs in blankets £21.95 (GA) (DA)

ROAST LOIN OF SUFFOLK PORK £18.95 (GA) (DA)

NUT ROAST WELLINGTON £16.95 (DA) (V)

Extras to share: Roast Potatoes £2.95 (GA) (DA) (V) | Stuffing £2.95 (V) (DA) | Fresh Vegetables £2.95 (V) (VGNA) (DA) (GA)

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

WINTER SPICED BREAD AND BUTTER PUDDING with Christmas pudding ice cream £9.45 (V)

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

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

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

LIMONCELLO PANNA COTTA raspberry compote, crushed meringue and dried raspberries 8.95 (GA)

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