



STARTERS

MIXED. MARINATED OLIVES V,GA,DA,VGNA	4.45	SOUP OF THE DAY V,GA,DA,VGNA	7.45
		Served with warm roll & butter	
SELECTION OF MIXED BREADS V,DA,VGNA	5.45	ROASTED RED PEPPER HUMMUS V,GA,DA,VGNA	8.45
Served with balsamic vinegar & olive oil		Topped with red pepper tapenade served with toasted flatbreads	
CLASSIC NACHOS V,GA	10.45	PORK BELLY BITES GA,DA	8.45
Topped with melted cheese, crispy fried onions, jalapeños, melted cheese, sour cream & salsa		On a bed of Asian slaw & sticky sweet chilli dressing	
LOADED FRIES GA	8.45	BAKED MINI CAMEMBERT V,GA	8.45
Topped with melted cheese, Cajun seasoning & smoked bacon bits		Served with toasted sourdough & Stokes onion chutney	
LOADED FESTIVE FRIES	10.95	HOT HONEY GLAZED PIGS IN BLANKETS GA,DA	8.45
Topped with sage & onion stuffing, pigs in blankets, melted cheese & served with gravy		Served with a honey mustard mayonnaise	

MAINS

ADNAMS BEER BATTERED FISH DA	SML 16.45 LRG 19.45
Served with classic cut chips & garden peas	
ROASTED SALMON FILLET GA	21.45
Topped with pesto butter served with roasted new potatoes & tender stem broccoli	
<i>try something new?</i>	
Picpoul de Pinet, Ormarine Sea Pearl, France Pairs perfectly with fish	
MAYBUSH COLD FISH PLATTER GA,DA	19.45
Cold poached salmon, smoked trout, smoked mackerel, prawns, Marie Rose sauce, dressed house salad & warm bread	
BREADED WHOLETAIL SCAMPI DA	17.95
Served with classic cut chips & garden peas	
TRIO OF PROCTERS SAUSAGES GA	18.45
Served with creamy mashed potatoes, braised red cabbage, crispy fried onions & gravy	
HOMEMADE BEEF LASAGNE	18.95
Layers of rich beef ragu, creamy béchamel and lasagne baked in the oven, served with classic cut chips & dressed salad	

VEGETARIAN & VEGAN

AUBERGINE PARMIGIANA V	17.45
Crispy fried aubergine slices topped with marinara sauce & mozzarella served with house dressed salad & fries	
WILD MUSHROOM, LEEK & MISO V,DA,GA,VGNA	18.45
RISOTTO Topped with fresh rocket & balsamic glaze	
PLANT BASED BURGER V,DA,GA*,VGNA	17.45
Moving Mountains* patty topped with sliced vegan cheese, baby gem lettuce, sliced tomato & red onion in a vegan brioche bun with Sriracha mayo & fries	

GRILL

10oz SIRLOIN STEAK GA,DA	28.95
Served with classic cut chips, grilled mushroom & roasted tomato	
+ PEPPERCORN SAUCE GA	3.00
+ GARLIC BUTTER GA	3.00
TRIO OF TANDOORI LAMB CHOPS	21.45
Served with basmati rice, fresh tomato & onion salsa, spicy minted yoghurt dip	
<i>Recommended pairing</i>	
Beronia Rioja Tempranillo, Spain pairs beautifully with both sirloin steak or tandoori lamb	
MAYBUSH CHEESE BURGER DA.	19.45
8oz British steak burger topped with Monterey Jack cheese served in a toasted brioche bun, with baby gem lettuce, sliced tomato & red onion, served with coleslaw & fries	
CHARGRILLED JERK CHICKEN BURGER GA,DA.	19.45
Butterflied chicken breast marinated in Jerk seasoning served in a toasted brioche bun, with baby gem lettuce, sliced tomato & red onion, served with coleslaw & fries	
+CHEESE	1.50
+BACON	1.50
+STOKES CHILLI JAM	1.00

SIDES

CLASSIC CUT CHIPS V,DA,GA,VGNA	4.00
FRIES V,DA,GA,VGNA	4.00
CHEESY CHIPS V,GA,VGNA	6.00
GARDEN PEAS V,DA,GA,VGNA	4.00
MAYBUSH MIXED SALAD V,DA,GA,VGNA	4.00
PEPPERCORN SAUCE GA,V	3.00
GARLIC BUTTER GA,V	3.00



CHILDREN'S MENU

4oz BEEF BURGER DA Served in a brioche bun with baby gem lettuce & fries	8.95
SUFFOLK PORK SAUSAGES GA,DA OR VEGAN QUORN SAUSAGES DA,VGNA,V Served with fries & baked beans	8.95
BREADED WHOLETAIL SCAMPI DA Served with fries & garden peas	8.95
CRISPY PANKO CHICKEN FILLETS Served with cucumber & fries	8.95
TOMATO PASTA V,DA,VGNA Served with grated cheese	8.95

Children's colouring sheets available ask a member of staff for details

CHILDREN'S DESSERTS

ICE-CREAM CONE V Choose from: Strawberry, Vanilla, Chocolate, Salted Caramel, Raspberry Sorbet, Morello Cherry	3.00
MILKSHAKES V Chocolate or Strawberry Served over ice with syrup & whipped cream	3.95
OR CHOOSE FROM ONE OF OUR MINI DESSERTS BELOW	

DESSERTS

MAYBUSH CHOCOLATE BROWNIE V served warm with salted caramel ice-cream & Belgian chocolate sauce	5.25/ 8.45
BISCOFF WAFFLES V,VGNA,DA Toasted waffles topped with vanilla ice-cream, Biscoff sauce & Biscoff biscuit crumb	5.25/ 8.45
CHERRY CHEESECAKE GA,V Baked vanilla cheesecake topped with a sweet cherry topping, biscuit crumb & Morello cherry ice-cream	8.45
CRANBERRY & ORANGE BRIOCHE V BREAD & BUTTER PUDDING Layers of brioche bread baked in a custard with cranberries & orange served with pouring cream	5.25/ 8.45

WARM PECAN PIE V Served with vanilla ice-cream	8.45
TRIO OF CHEESE & BISCUITS Served with Stokes onion chutney, pickled onions, cornichons & crackers (Ask your server for details)	10.95

Raise A Glass!

why not pair a cheese board with a glass of Croft Reserve Tawny Port, or finish your evening with a spiced Gingerbread Espresso Martini

SELECTION OF LUXURY ICE-CREAMS GA,V PER SCOOP 2.75 Choose from: Strawberry, Vanilla, Chocolate, Salted Caramel, Morello Cherry, [Dairy Free Vanilla DA, Raspberry Sorbet DA]

HOT DRINKS

COFFEE
Americano
Espresso
Double Espresso
Cappuccino
Latte
Iced Latte
Flat White
Mocha
Liqueur Coffee

HOT CHOCOLATE
with Cream & Marshmallows

A Winter Warmer

Fancy a glass of Mulled Wine, or a winter spiced Mulled Cider

TEA
English Breakfast Tea
Decaf Breakfast Tea
Earl Grey
Green Tea
Peppermint
Red Berry
Lemon and Ginger

ADD SYRUP
Vanilla
Caramel
Hazelnut
Gingerbread

All freshly ground, locally roasted coffee beans & Birchall teas. Decaffeinated coffee & Oat Milk alternative also available

ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerances 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 this dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.

DON'T FORGET TO CHECK OUR DAILY SPECIAL BOARDS