



Mixed olives £4.5 | Padron peppers £5 | Focaccia, confit garlic butter £5
Ploughman's *to share*, Suffolk Gold, ham hock, pickles, bread, piccalilli, Scotch egg, apple £23.5
Baked Camembert *to share*, pine oil, onion chutney £18

Starters

Sweetcorn chowder VG £7.5
Smoked mackerel crumpet, radish £10
Ham hock fritter, piccalilli £8.5
Scotch egg, chilli jam, crackling £9.5
Fish cake, watercress sauce, girolles £9.5

Mains

Rump steak £28 | Sirloin steak £34 *triple-cooked chips, beef tomato, black truffle butter*
Smoked haddock kedgerree, poached egg £21
Chicken Milanese, roast tomatoes, salsa verde, fries £21
Lentil cottage pie, hispi cabbage VG £17
Beer battered haddock, triple cooked chips, mushy peas, tartare sauce £19.5
8oz beef burger, gem lettuce, tomato, smoked brie, bacon jam, fries £19

Sides for the table £8

honey & feta roast carrots | creamed leeks, bacon crumb
mac & cheese bacon bites, black garlic purée
peppercorn sauce £2.5 | triple cooked chips, Parmesan & truffle £5

Puddings

Trifle £8.5 | Egg custard tart £9 | Affogato £6.5
Chocolate brownie, honeycomb, vanilla ice cream VG £6.5
Dark chocolate croissant pudding, cardamom custard, espresso ice cream £9
Gateau, red currant, wafer roll £9 | Banoffee pie VG £8.5
East Anglian cheeses, house chutney, walnuts, tomato crackers £16.5

Ice creams & sorbets £3 *per scoop*

vanilla | chocolate | strawberry | caramel | rum 'n' raisin | espresso
raspberry sorbet | sherbet lemon sorbet | blackberry sorbet

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team