



## Sunday Best

Brioche, confit garlic butter £5 | Mixed olives **VG GF** £4.5  
Ploughman's, Suffolk Gold, ham hock, pickles, bread, chutney,  
scotch egg, apple £23.5

**2 Courses £30 | 3 Courses £35** *with a roast*

## Small Plates

Burrata, green tomato salsa **V GF** £11.5  
Ham hock terrine, apple chutney, pork fat crisps **GFA** £8.5  
Fishcake, tomato & olive ragout £9.5  
Roast cauliflower, harissa, pomegranate, puffed rice **VG** £8.5  
Black pudding scotch egg, chilli jam, crackling £9.5  
Courgette, feta & blackcurrant salad **V GF** £9

## Roasts *with all the trimmings*

Suffolk sirloin of beef £24 | Chicken breast £23 | Suet & mushroom roulade **VGA** £21

## Mains

Sea bass, broad bean, radish & pea salad **GF DF** £22  
Balsamic beetroot & shallot tart, apple & pear salad **VG N** £18  
Beer battered haddock, triple-cooked chips, mushy peas, lemon, tartare sauce **DF** £18.5  
6oz beef burger, brioche bun, tomato, fennel slaw, baby gem, fries £18.5

## Sides £4.5

roast potatoes | carrots & parsnips | buttered greens | cauliflower cheese £5

## Desserts

Lemon tart, macerated strawberries, mascarpone ganache, lavender **N** £10.5  
White chocolate mousse, milk wafer, berry coulis, coconut & almond crumb **N** £9  
Frozen mango parfait, whisky tuile, orange purée £9  
Caramel bread & butter pudding, raisin jam, brandy & banana ice cream **VG** £9  
East Anglian cheeses, house chutney, salted peanuts, red grapes, tomato crackers **N** £16.5  
(£5 supplement for sunday best)

## Saffron Dairy Ice Creams & Sorbets £3 per scoop **GFA VGA NFA**

vanilla | strawberry | chocolate | rum & raisin | salted caramel | fig | date | caramelised apple  
House sorbets **GF** - sherbet lemon | raspberry | peach

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

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