



### Starters

Mixed olives VG £4 | Sourdough & whipped butter £4.5

Prawn cocktail, sourdough £11

Pork faggots, parsley sauce £9

Spicy beetroot, leek, walnut VG £8

Carrot & potato pakora, coriander chutney VG £9

### Mains

Pork belly, creamed sprouts, apple fondant £22

Smoked haddock kedgeree, soft boiled egg £22

Gnocchi, squash, sage pangrattato VG £18

Braised lentil & spiced parsnip shepherd's pie VG £21

Beer battered haddock, beef dripping chips, mushy peas, tartare £19.5

Hereford beef burger, smoked Cheddar, brioche, truffled mayo, fries £19.5

Buttermilk Suffolk chicken burger, slaw, brioche, maple bacon, fries £19

Hereford rump steak, dripping chips, endive & pickled shallot salad £29.5

*choice of: peppercorn sauce, Binham Blue, garlic & herb butter*

### Sides for the table £8

maple roast squash, chilli | creamed leek, bacon crumb | clapshot | seasonal greens

### Puddings

Cambridge burnt cream, shortbread V £9

Sticky toffee pudding, vanilla ice cream V £8.5

Chocolate brownie, salted caramel ice cream V £8.5

Coconut rice pudding, quince jam VG £8

Red wine poached pear, vanilla ice cream VG £9

Affogato, Illy espresso, vanilla ice cream V £6

East Anglian cheese selection £15.5

*Suffolk Brie, Norfolk Dapple, Binham Blue, White Lady, chutney, grapes, celery, membrillo, thomas fudge crackers*

Saffron Dairy ice creams & sorbets £3 per scoop

vanilla | strawberry | chocolate V

raspberry sorbet | mango sorbet | blackcurrant sorbet VG

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