



## Starters

	Kcal	Price
Classic prawn cocktail with granary bread and fresh lemon	1138	£8.50
(V) Soup of the day with freshly baked bread	274	£7.50
(V) Sharing platter of baked Camembert, focaccia crisps and a dressed salad	941	£8.50
Chicken liver pate with granary toast	755	£8.00
Devilled whitebait with granary bread, butter and tartare sauce	819	£8.00

## Mains

Wholetail scampi with chips, peas and tartare sauce	1069	£15.50
Oak smoked ham, two Low Farm eggs and chips	898	£14.50
Pulled brisket chilli with rice, tortillas and sour cream	897	£16.50
Beer battered haddock and chips, lemon, tartare sauce and peas	998	£16.50
Steak burger topped with Monterey Jack cheese in a toasted brioche bun, baby gem lettuce and beef tomato, served with chips and burger relish	1263	£16.00
Korean Gojuchang curry with chicken, butternut squash and sweet potato rice and prawn crackers	864	£15.00
(V) Veg Bhuna with rice, naan bread and mango chutney	1123	£14.50
(V) Macaroni cheese, dressed side salad and garlic bread	1268	£14.50
(VG) Salt roasted beetroot, roasted peppers, Vegan feta, quinoa and rocket salad	798	£14.00

## Sides

Chips (add cheese + 50p/ Kcal 439)	214	£3.50
Garlic bread (add cheese + 50p/ Kcal 405)	270	£3.50
Side salad	95	£3.50
Bowl of Gherkins	52	£3.00
Bowl of coleslaw	198	£3.00
Bowl of seasonal vegetables	35	£3.50

Our menus are locally sourced, responsibly produced and sustainably delivered

Adults require around 2000 Kcal a day.  
For dietary requirements, please speak to a member of our team.  
(PB) = Plant Based (VG) = Vegan (V) = Vegetarian (GF) = Gluten Free



## Sandwiches

	Kcal	Price
Available on farmhouse white or granary bread, served with salad and crisps.		
Smoked Suffolk ham, English mustard	820	£8.00
(V) Cheddar and Suffolk chutney	853	£8.00
Prawn Marie Rose	835	£8.50

## Kids

Battered haddock and chips, lemon, tartare sauce and peas	535	£8.50
Chicken goujons, chips and peas	689	£8.50
Sausage, chips and beans (Vegan sausages also available)	797	£8.00
(V) Macaroni cheese with garlic bread	986	£8.00
Oak smoked Suffolk ham, one Low Farm egg and chips	549	£8.00

## Puddings

Salted caramel and chocolate tart with honeycomb ice-cream	1680	£8.00
Zesty lemon curd tart topped with meringue, with raspberry coulis	1280	£8.00
Sticky toffee pudding in a butterscotch sauce with vanilla ice cream	1075	£8.00
(VG) Chocolate and cherry cheesecake with vegan vanilla Ice cream	894	£8.00
Five Bells cheese board – a selection of locally sourced cheeses with biscuits, Adnams Broadside chutney, fresh apple and celery (Binham Blue, Norfolk Dapple and Baron Bigod)	1120	£9.50
Vanilla panna cotta with shortbread and strawberry compote	1090	£8.00
Suffolk Meadow ice creams and sorbets (please ask a member of the team for seasonal flavours)	50	£2.50

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