

# Pakenham Mill Sourdough $\pounds_4 | Olives \pounds_4$

Suffolk Charcuterie, Pakenham Mill Sourdough, prosciutto, salami, chorizo, pickles, olives £19.5

### To Start

Orchard Farm Pork Scotch Egg, red onion marmalade £9.5

 Sapling Gin Cured Chalkstream Trout, Granny Smith, Pickled shallots & Cucumber GF £9.5 Chicory & Radicchio Salad, edamame beans, pickles, pea, asparagus GF VG £8.5 Claydon Farm Chicken Caesar Croquettes, baby gem, anchovy & caesar dressing £9.5 Roasted Artichoke Tart, walnut & chervil pesto, pea shoot salad VG N £9

### Mains

Ghost Ship Beer Battered Haddock, triple cooked chips, garden peas, tartare sauce DF £18 Pan Fried Fillet of Cod, crispy polenta, roasted cauliflower, cauliflower puree GF £24 Claydon Farm Chicken Schnitzel, *Minted peas*, *Parmesan & fries*.GF £23 Gnocchi, pesto, sugar snap peas, broccoli, asparagus, courgette V £20 Spring Lamb Rump, lamb fat rosti potato, broccoli GF £28 Grilled Aubergine, ratatouille, olive tapenade GF VG £19

## Mibrasa Grills

Cooked over Urban Forestry's Silver Birchwood

Beef Burger, Blackberry Bakery brioche bun, smoked cheddar, Suffolk bacon jam, burger sauce, fries £18
80z Flat Iron Steak, wild mushrooms, BBQ corn, chilli emulsion, fries GF £24
Claydon Farm Chicken Salad, pickles, crispy Suffolk prosciutto, poached egg GF DF £20
10 oz Black Angus Sirloin Steak, pickled shallot salad, black garlic aioli, triple cooked chips GF DF £32

### Sides

Tenderstem Broccoli, shallot, garlic GF £4.5 | Hispi Cabbage, crispy onion, black garlic gastrique VG £4.5 Dirty Posh Chips, parmesan, truffle oil, béarnaise, peppercorn GF £6 Rosti Chips, sriracha aioli GF £5

Buttered Jersey Royals GF £4.5 | Mac & Cheese, crispy onions, bacon £5.5

Peppercorn Sauce  $\pounds_{2.5}$  | Bearnaise sauce  $\pounds_2$ 

Our Menu has been sourced locally & independently wherever possible - subject to availability

V Vegetarian | VG Vegan | GF Gluten Free | N Contains Nuts