

Lunch Menu Small Plates

Caramelised Onion Sausage Roll	£7
Salt & Pepper Whitebait	£7
Scotch Egg	£7
Stuffed Mushrooms	£7
BBQ Chicken Croquette	£7
Bubble, Spinach, Fried Egg	£6
Half Pint Prawns	£7
Market Soup	£6
Sandwiches	
Served on a white or harvester sub roll	
Honey Roast Ham, Smoked Cheese & Slaw	£7
Roasted Veg & Vegan Feta	£7
Brie & Shallot Onion Chutney	£7
Fish Finger & Tartar	£8
Gloucester Old Spot	£8
Chargrilled Bacon Sandwich	£8
Hot Beef Sandwich. Wholegrain Mustard Mayonnaise	£8
Salads	
Garden Salad Ve	£7/£14
Garden Salad Ve Asparagus, Peas, Broad Beans, Radish	£7/£14
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Garden Salad Ve Asparagus, Peas, Broad Beans, Radish	
Garden Salad Ve Asparagus, Peas, Broad Beans, Radish Mediterranean Salad Ve	
Garden Salad Ve Asparagus, Peas, Broad Beans, Radish Mediterranean Salad Ve Roasted Pepper, Courgette, Aubergine, Confit Tomatoes, Olives, Vegan Feta	£7/£14
Garden Salad Ve Asparagus, Peas, Broad Beans, Radish Mediterranean Salad Ve Roasted Pepper, Courgette, Aubergine, Confit Tomatoes, Olives, Vegan Feta Caesar Salad V Gem Lettuce, Parmesan Croutons, Cesar Dressing. No Anchovies	£7/£14
Garden Salad Ve Asparagus, Peas, Broad Beans, Radish Mediterranean Salad Ve Roasted Pepper, Courgette, Aubergine, Confit Tomatoes, Olives, Vegan Feta Caesar Salad V	£7/£14
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Garden Salad Ve Asparagus, Peas, Broad Beans, Radish Mediterranean Salad Ve Roasted Pepper, Courgette, Aubergine, Confit Tomatoes, Olives, Vegan Feta Caesar Salad V Gem Lettuce, Parmesan Croutons, Cesar Dressing. No Anchovies Add Grilled Chicken or Prawns for £4 Ploughmans	£7/£14 £7/£14 £8/£15
Garden Salad Ve Asparagus, Peas, Broad Beans, Radish Mediterranean Salad Ve Roasted Pepper, Courgette, Aubergine, Confit Tomatoes, Olives, Vegan Feta Caesar Salad V Gem Lettuce, Parmesan Croutons, Cesar Dressing. No Anchovies Add Grilled Chicken or Prawns for £4	£7/£14 £7/£14 £8/£15
Garden Salad Ve Asparagus, Peas, Broad Beans, Radish Mediterranean Salad Ve Roasted Pepper, Courgette, Aubergine, Confit Tomatoes, Olives, Vegan Feta Caesar Salad V Gem Lettuce, Parmesan Croutons, Cesar Dressing. No Anchovies Add Grilled Chicken or Prawns for £4 Ploughmans Pork Pie. Mature Cheddar. Roasted Ham. Pickled Onion. Bread. Grapes. Celege. Chutney.	£7/£14 £7/£14 £8/£15
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The Suffolk Arms Beef Burger	£15
Smoked Bacon. Smoked Cheddar. Suffolk Burger Relish. Gherkins.	
House Chips. 'Slaw	
Vegan Burger Ve	£14
Vegan Feta. Suffolk Burger Relish. Gherkins House Chips. 'Slaw	
Fish and Chips	£15
Beer Battered Fish. Pancetta Peas. House Chips. Burnt Lemon	

Sides £4

Parmesan & Truffle Fries V House Chips V Charred Hispi Cabbage V House Salad V Broad Bean & Pea V Onion Rings V



Wine Menu

WHITE	125ml	175ml	250ml	BTL
Waters Edge Sauvignon Blanc	3.3	4.5	6.6	20
The Last Stand Chardonnay	3.9	5.8	7.7	23
Reserve de Mirou Picpoul de Pinet	4.6	6.5	8.60	26
Burgo Viejo Blanca Rioja	4.6	6.5	8.7	26
Land of Plenty Sauvignon Blanc	4.7	7	9.4	28
Domaine Meuliere Chablis	-	-	-	45
RED	125ml	175ml	250ml	BTL
Monsieur le Barbe Merlot Mouvedre	3.4	4.65	6.75	20
Founders Stone Cabernet Sauvignon	3.8	5.3	7.6	23
Made in Mendoza Malbec	4	5.5	8	24
Manoso Crianza Rioja	4.4	6.1	8.7	26
Jaffelin Pinot Noir	-	-	-	30
Chateau Chanteloupe Cotes de Bordeaux	-	-	-	40
ROSE	125ml	175ml	250ml	BTL
Serenissima Pinot Grigio Rose	5	5.5	8	24
Burlesque Zinfandel Rose	-	-	-	27
SPARKLING	125ml			BTL
La Dolci Colline Prosecco NV	6			25
La Dolci Colline Rose Spumante NV	-			25
Jacques Bardelot Champagne	-			60
DESSERT WINE				BTL
Palazzina Moscato Passito NV 37.5cl Served as 100ml	6.5			20
Taylor's LBV Port 2014 37.5cl – Served as 50ml	5			

Please speak to your server regarding allergies. Whilst every effort is made for your allergy requirements, the kitchen is not an allergen free environment All of our meat is sourced locally from Waghornes Butchers
Our fish is supplied by Kingfisher Brixham
V - Vegetarian Ve - Vegan



Scan the QR code, register and please vote for us!

