

Salads

- Garden Salad Ve** **£7/£14**
Asparagus, Peas, Broad Beans, Radish
- Mediterranean Salad Ve** **£7/£14**
Roasted Pepper, Courgette, Aubergine, Confit
Tomatoes, Olives, Vegan Feta
- Caesar Salad V** **£7/£14**
Gem Lettuce, Parmesan Croutons, Cesar
Dressing. No Anchovies

Add Grilled Chicken or Prawns for £4

- Ploughmans** **£8/£15**
Pork Pie. Mature Cheddar. Roasted Ham.
Pickled Onion. Bread. Grapes. Celery. Boiled
Egg. Chutney.

Small Plates

- Caramelised Onion Sausage Roll** **£7**
- Salt & Pepper Whitebait** **£7**
- Scotch Egg** **£7**
- Stuffed Mushrooms Ve** **£7**
- BBQ Chicken Croquette** **£7**
- Bubble, Spinach, Fried Egg V** **£6**
- Half Pint Prawns** **£7**
- Market Soup V** **£6**

Any three for £18

Sides £4

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

Please speak to your server regarding allergies. Whilst every effort is made for your allergy requirements, the kitchen is not an allergen free environment
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V - Vegetarian Ve - Vegan

Pub Scran

- Ham & Egg** **£16**
House chips. 'Slaw
- Vegetarian Baked Eggs V** **£16**
House chips. 'Slaw
- Beetroot & Horseradish**
- Rissotto V** **£16**
Rocket. Parmesan
- Lamb Cutlets** **£18**
Garlic Potatoes. Pea & Broad Bean. Suffolk Gravy
- Chicken Supreme** **£17**
Summer Vegetable Stew. Crusty Bread
- Chicken & Ham Pie** **£16**
House Chips. Chutney. Pickled Onion. House Salad
- The Suffolk Arms Beef Burger** **£15**
Smoked Bacon. Smoked Cheddar. Tomato Jam.
Gherkins.
House Chips. 'Slaw
- Vegan Burger Ve** **£14**
Vegan Feta. Tomato Jam. Gherkins House
Chips. 'Slaw
- Fish and Chips** **£16**
Beer Battered Fish. Pancetta Peas. House
Chips. Burnt Lemon
- Chilli & Garlic Butter Prawns** **£18**
Fries. Crusty Bread

Grill me up buttercup

Served with all the fixings

- Steaks**
- Rib Eye - 8oz** **£23**
- Sirloin - 8oz** **£20**
- Big Steaks**
- For two to share or if you are feeling
brave.....
- T Bone - 26oz** **£60**
- Fore Rib - 26oz** **£55**
- Please Note - The chops are thick and will
take a approx. 30 mins to cook.**

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 | | | |

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