



Small Plates

Focaccia, herb oil 4
Mixed Greek olives 4
Pork & Black Pudding Sausage Roll, brown sauce 5
Seasonal Soup, croutons 6 (v)
Slow Cooked Pork Belly Bites, cider & apple puree 7.5 (gf)
Prawn Cocktail, toast 8
Crispy deep-fried cauliflower, garam masala, red onion, mango chutney 7 (vg)
Red onion frittata, cheddar, potatoes 6.5

Lunch Sandwiches all 7 *served Monday-Saturday 12-3pm*

Served on white or brown bloomer

Rare roast beef, horseradish
Chicken mayonnaise
Cheese & chutney
Fish finger with tartare sauce
+fries to any of the above 2.5

Mains

Seasonal Pie, mash, seasonal greens 15
Summer salad, mixed leaves, broad beans, croutons, ranch dressing 14
either Chargrilled artichokes (vg) smoked mackerel or crispy Parma ham
Tavern Ploughman's, hand raised pork pie, Suffolk ham, Suffolk Gold cheese, pickles, apple coleslaw, bread & butter 13
Crab linguini, fresh green chilli, lemon, parsley, mascarpone 16.5
Hot smoked salmon, chorizo new potatoes, samphire, aioli (gf) 17.5
Veggie Burger, Moving Mountains patty, smoked applewood, tomato, lettuce, burger sauce, fries 14.5 (vg upon request)
Tavern Burger, double smash patty, lettuce, tomato, cheese, house sauce, fries 14.5 *+bacon 1.5 (gf upon request)*
Aged Sirloin Steak, garlic butter, hand cut chips, watercress 26 (gf) *+peppercorn sauce 1.5*
Fish & chips, mushy peas, tartare sauce 17

Sides 4

Fries | Hand-Cut Chips | New Potatoes | Side Salad | Seasonal greens

Desserts 7.5

Apple & blackberry crumble, custard
White chocolate & cherry tart
Raspberry trifle
Sticky Toffee Pudding, vanilla ice cream

British cheese plate, onion chutney 10

100% of tips go to the team | For full allergen advice please ask your server

(v) = vegetarian | (vg) = Vegan | (gf) = non-gluten containing