



Small Plates

Garlic bread 4
Mixed Greek olives 4
Sausage roll, brown sauce 5
Seasonal soup, croutons 6 (v)
Slow cooked pork belly bites, cider & apple puree 7.5 (gf)
Crispy whitebait, tartare sauce 8
Burnt peach and goats' cheese salad, balsamic syrup 7.5 (v)
Tavern Ale & Cheddar rarebit, onion rings 7

Lunch Toasties all 7.5 *served Monday-Saturday 12-3pm*

Served on white or brown bread

Rare roast beef, red onion marmalade
Mushroom and cream cheese
Cheddar & tomato
Fish finger with tartare sauce
+fries to any of the above 2.5

Mains

Seasonal pie, mash, seasonal greens 15
Sausage, mushroom and onion quiche, fries and salad 15
Suffolk ham, free range eggs and hash browns 14.5
Sauteed courgette linguini, fresh basil pesto, Parmesan 14.5
Smoked haddock, salmon and prawn fish pie, crispy samphire 18
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, rocket and Parmesan salad 26 (gf) *+peppercorn sauce 1.5*
Fish & chips, mushy peas, tartare sauce 17

Sides 4

Fries | Hand-Cut Chips | Mashed potato | Side Salad | Seasonal greens

Desserts 7.5

Apple & blackberry crumble, custard
White chocolate & cherry tart
Plum crème brûlée
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