



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

Roasts *served with roast potatoes, yorkie, broccoli, leeks, carrots, red cabbage, gravy (gf upon request)*

Roast Chicken 17.5
Rare Roast Topside of Beef, horseradish sauce 18.5
Slow Roast Lamb, mint sauce 18.5
Courgette, Mushroom & Butternut Squash Pithivier 16.5 *(vg upon request)*

Mains

Summer salad, mixed leaves, broad beans, croutons, ranch dressing 14
either Chargrilled artichokes (vg) smoked mackerel or crispy Parma ham
Hot smoked salmon, chorizo new potatoes, samphire, aioli (gf) 17.5
Tavern Ploughman's, hand raised pork pie, Suffolk ham, Suffolk Gold cheese, pickles, apple coleslaw, bread & butter 13

Sides 4

Fries | Hand-Cut Chips | Roast Potatoes
Yorkshire Pudding 1
Cauliflower Cheese 5

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