

Small Plates /Starters

Garlic bread 4
Mixed Greek olives 4
Pork and cider terrine, toast and apple chutney 8
Seasonal soup, croutons 6 (v)
Ham & cheese croquettes, crab apple jelly 7.5
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 16
Chicken Tikka Masala, rice, poppadum, raita 17.5
Suffolk ham, free range eggs and hash browns 15
Potato gnocchi, baby spinach, mushrooms, cream and Parmesan 16
Smoked haddock, salmon and prawn fish pie, crispy samphire 18
Veggie burger, Moving Mountains patty, smoked applewood, tomato relish, crispy onions, fries 15 (vg upon request)
New Tavern burger, beef patty, smoked bacon, Cheddar, tomato relish, crispy onions, fries 16 (gf upon request)
Ribeye steak, garlic butter, triple cooked chips, grilled tomato, onion rings 27
Fish & chips, mushy or garden peas, tartare sauce 17.5

Sides 4

Fries | Hand-Cut Chips | Cheesy fries +1.5 | Rocket and Parmesan salad | Seasonal greens

Desserts 7.5

Apple & blackberry crumble, custard
Chocolate torte, blueberry compote
Plum crème bruleé
Sticky toffee pudding, vanilla ice cream
Churros with warm chocolate dip

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

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