



# MAIN MENU

Autumn/Winter 2018.

Please also see our board for today's specials and do leave room for one of our delicious puddings!

## NIBBLES AND STARTERS

Chicken Liver Parfait with Citrus Butter £6.50 with caramelised onion jam and melba toast	Artisan Bread Tin £6 olive oil, balsamic and butter v
Moules Marinière £6.50 classic mussels with white wine, cream, garlic and shallots, served with artisan bread gf	Garlic and Herb Mixed Olives gf v £5
<i>Have them as a main with skinny fries</i> £13.50	Feta and Sunblush Tomatoes gf v £5
Deep Fried Panko Crumbed Goat's Cheese £6.50 with a beetroot and red onion jam v	Homemade Soup of the Day £5 with crusty bread and butter gf
	Garlic Wild and Chestnut Mushrooms £7 cooked in garlic butter, on toasted ciabatta gf v

## DELI BOARDS

Ideal as a meal for one, mixed starters for 2/3 people...or great as nibbles with friends!

The Fish Board £16.50 tomato rollmop herrings, taramasalata, smoked salmon, Atlantic peeled prawns, cornichons, sunblush tomato and feta, artisan bread and mixed olives with a salad garnish gf	The Charcuterie Board £16.50 lamb murgeuz sausage, pastrami, Parma ham and salami, cornichons, sunblush tomato and feta, artisan bread and mixed olives with a salad garnish gf
The Veggie Board £16.50 roasted peppers, avocado salsa, hummus, chargrilled aubergine slices, cornichons, sunblush tomato and feta, artisan bread and mixed olives with a salad garnish v gf	The Cheese Board £16.50 a trio of Suffolk cheeses with our spiced apple chutney, caramelised onion jam, cornichons, sunblush tomato and feta, artisan bread and mixed olives with a salad garnish v gf

## MAINS

Pot Roast Pork Belly £14.75 with Dauphinoise potatoes, carrot purée, red cabbage, cider gravy, apple sauce, crackling and fresh seasonal vegetables gf	Italian Lamb Cassoulet £14 tender lamb, vegetable and bean cassoulet topped with sage butter gnocchi
Real Ale Battered Fish and Chips £12.50 today's catch with proper chips, pea and mint purée and tartare sauce gf	Mixed Fish Pie £13.75 in a creamy dill sauce, topped with herb and cheese mashed potato with a side of seasonal vegetables gf
Vegetable Moussaka Tian £12.50 with garlic bread and an olive and feta salad gf v	Suffolk Bangers and Mash £11 a trio of Suffolk pork sausages with swede and carrot mash, mashed potatoes, crispy onions and a red wine gravy
Chargrilled Chicken Supreme £15.50 with thyme sautéed potatoes, wild mushrooms, crispy pancetta bacon and truffle oil. Served with a side of seasonal vegetables gf	Smoked Haddock Risotto £13.50 with herbs and shallots, topped with poached smoked haddock and a poached egg gf
Veggie Mushroom and Goat's Cheese Burger £11 field mushroom topped with goat's cheese in a brioche bun. Served with proper chips and homemade house relish gf v	8oz Homemade Beefburger £11.50 in a brioche bun. Served with proper chips and homemade house relish gf <i>Add Monterey Jack cheese for £1</i> <i>Add Monterey and smoked streaky bacon for £2</i>

## SIDE ORDERS v

Proper Chips | Onion Rings | Seasonal Vegetables | House Salad | New Potatoes- all £2.75 each  
Baked Garlic Butter Ciabatta £4 *add mozzarella cheese for £1* gf v

v - denotes suitable for vegetarians | gf - this dish can be made gluten free - please advise us upon ordering.  
Full allergen information is available for all our dishes - please ask.