



MAIN MENU

New Year 2019.

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

NIBBLES AND STARTERS

Artisan Bread Tin
olive oil, balsamic and butter £6 v

Garlic and Herb Mixed Olives £5 gf v 

Feta and Sunblush Tomatoes £5 gf v

Deep Fried Panko King Prawns
with a sweet chilli dip and dressed rocket £7

Homemade Soup of the Day
with crusty bread and butter £5 gf

Baked Field Mushroom
stuffed with Mediterranean vegetables and crumbled goat's cheese,
with a mixed leaf garnish and balsamic glaze £6.50 gf v 

Chicken Liver Pâté
with onion chutney, dressed salad and warm bread £6.50

Deep Fried Whitebait
classic whitebait with our own tartare sauce and dressed mixed leaves £7

DELI BOARDS

Ideal as a meal for one, mixed starters for 2/3 people...or great as nibbles with friends!
All deli boards are £16.50 each

The Fish Board
tomato rollmop herrings, taramasalata, smoked salmon, Atlantic peeled prawns, cornichons,
sunblush tomato and feta cheese, artisan bread and mixed olives with a salad garnish gf

The Charcuterie Board
lamb murgeuz sausage, Serrano ham and a duo of salamis, cornichons, sunblush tomato and
feta cheese, artisan bread and mixed olives with a salad garnish gf

The Veggie Board
roasted Mediterranean vegetables, avocado salsa, hummus, chargrilled aubergine slices,
cornichons, sunblush tomato and feta, artisan bread and mixed olives with a salad garnish gf v 

The Cheese Board
a trio of Suffolk cheeses with our spiced apple chutney, caramelised onion jam, cornichons,
sunblush tomato and feta cheese, artisan bread and mixed olives with a salad garnish gf v

v - denotes suitable for vegetarians.  - denotes can be made suitable for vegans.

gf - this dish can be made gluten free - please advise us upon ordering.

Full allergen information is available for all our dishes - please ask.



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MAIN COURSES

Slow Braised Beef Steaks
with baby onions, red wine and herbs, parsley dumplings, fondant potatoes
and seasonal vegetables £13.50

Pot Roast Pork Belly
with Dauphinoise potatoes, carrot purée, red cabbage, cider gravy, apple sauce,
crackling and fresh seasonal vegetables £14.75 *gf*

Real Ale Battered Fish and Chips
today's catch with proper chips, pea and mint purée and tartare sauce £13.50 *gf*

Vegetable Moussaka
with garlic bread and an olive and feta salad *gf v*

Chicken Kiev Supreme
breaded chicken supreme stuffed with garlic and herb butter,
with colcannon mash and glazed carrots £14.75

Baked Field Mushrooms
stuffed with Mediterranean vegetables and crumbled goat's cheese,
with a balsamic glaze, new potatoes and dressed house salad £13.50 *gf v* 

BURGERS

8oz Homemade Beefburger
in a brioche bun. Served with proper chips and homemade beetroot jam £11.50 *gf*
Add Monterey Jack cheese for £1 | Add Monterey and smoked streaky bacon for £2

The Boadicea Burger
our homemade beef burger in a brioche bun, topped with a field mushroom,
blue cheese and bacon. Served with proper chips and homemade caramelised onion jam £14

Veggie Mushroom and Goat's Cheese Burger
field mushroom topped with goat's cheese in a brioche bun.
Served with proper chips and homemade caramelised onion jam £11 *gf v*

SIDE ORDERS

Proper Chips £2.75 *gf v*

Skinny Frites £2.75 *gf v*

Onion Rings £2.75 *gf v*

Seasonal Vegetables £2.75 *gf v* 

House Dressed Salad £2.75 *gf v* 

New Potatoes £2.75 *gf v* 

Baked Garlic Butter Ciabatta £4 *v*

Baked Garlic Butter Ciabatta
with Melted Mozzarella £5 *v*

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