



# MAIN MENU

New Year 2019.

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

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## 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

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## 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

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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*

Butternut Squash and Celeriac Suet Pudding  
served on ratatouille £13.50 *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 caramelised onion 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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