



# MAIN MENU

Spring 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

Pan Seared Scallops  
with cauliflower purée, black pudding and crispy apple slices £8.95

Deep Fried Panko Breaded King Prawns  
with a sweet chilli dip and dressed Asian 'slaw £7

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

Garlic Wild and Chestnut Mushrooms  
cooked in garlic butter, on toasted ciabatta with rocket £7 gf v

Duck Liver Pâté  
with caramelised red onion chutney, dressed salad and warm bread £6.50

Gruyère and Smoked Haddock Tartlet  
with a rocket and sunblush tomato salad £7.50

## 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

Pan Fried Gressingham Duck Breast  
with puy lentils, fondant potato, braised red cabbage, red wine jus and seasonal vegetables £16.50 *gf*

Pork Tenderloin  
with braised leeks, Dauphinoise potatoes, caramelised apple  
and a Calvados and wholegrain mustard sauce £15

Roasted Chicken Supreme  
with creamy garlic mushrooms, white truffle oil sautéed potatoes and seasonal vegetables £15.50 *gf*

Ragu of Braised Lamb Shoulder  
with paperdelle pasta, shaved parmesan, pesto and a side of garlic bread with cheese £13.50

Duo of Fish  
pan fried seabass fillet and a salmon darne with saffron crushed new potatoes,  
a prawn, mussel and white wine sauce and a side of seasonal vegetables £15.50 *gf*

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

Butternut Squash and Celeriac Suet Pudding served on ratatouille £13.50 *gf v* 

Vegetable and Cashew Thai Green Curry with basmati rice £14 *gf v* 

## BURGERS

8oz Homemade Beefburger  
in a brioche bun. Served with proper chips and homemade caramelised onion jam £11.50  
*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 *v*

## SIDE ORDERS

Proper Chips £2.75 *v*

Skinny Frites £2.75 *v*

Onion Rings £2.75 *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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