

# Menu

## Starters

<b>Bread &amp; Oil</b> v, ve, df	
Selection of breads with extra virgin olive oil & balsamic vinegar	£5.95
<b>Mixed Olives</b> v, ve, df, gf	
Marinated Greek Olive Selection	£5.95
<b>Tomato, Chilli and Ginger Soup</b> v, dfa, gfa	
With bread	£7.95
<b>Wild Mushroom Risotto Balls</b> v	
With a tomato & sweet chilli jam	£8.50
<b>Duck Spring Rolls</b>	
Crispy spring rolls with tender confit duck and aromatic vegetables served with a traditional hoi sin sauce	£8.50
<b>Prawn Cocktail</b> © df, gfa	
With sweet tomato oregano glaze on crunchy melba toast, mixed leaves & traditional marie rose sauce	£9.25
<b>Haggis Scotch Egg</b>	
With a tangy and sweet chilli Jam	£8.50
<b>Whitebait</b> ©	
Served with bread, a wedge of fresh lemon & tartar sauce	£9.25
<b>Baked Camembert</b>	
Infused with garlic & rosemary, served with pieces of garlic crostini to dip and smother, indulge to treat yourself or enough for two to share	£11.95

## Main Courses

<b>Steak, Mushroom &amp; Award-Winning Abbot Ale Pie</b>	
Homemade short crust pastry, served with chips, garden peas and extra gravy	£18.95
<b>Lambs Liver &amp; Streaky Bacon</b> gf ©	
Served with onion gravy on a bed of creamy wholegrain mustard mash, topped with streaky bacon and fresh vegetables	£18.95
<b>Beef Lasagne</b> ©	
Rich tomato sauce, garlic bread & homemade chips	£18.95
<b>Honey &amp; Mustard Chicken</b> gf ©	
Breast of chicken pan-fried in cream, honey & wholegrain mustard sauce, mushroom & onion rice and fresh vegetables	£18.95
<b>Roast Duck Breast</b> gf	
Roast Gressingham duck breast with golden fondant potato, slow braised red cabbage, parsnip puree and a rich redcurrant gravy	£19.95
<b>Venison Meatballs</b> gf ©	
With roasted garlic & rosemary mash, braised red cabbage & redcurrant gravy	£18.95

## Vegetarian

<b>Macaroni Cheese</b> v ©	
Made with smoked cheddar, served with garlic bread and fresh salad	£16.25
<b>Mushroom, Nut &amp; Leek Filo Stack</b> v	
Creamy sauce with crunchy peanuts and crisp filo layers, baked new potatoes and rocket leaves	£17.95
<b>Vegan Spiced Mediterranean</b>	
<b>Vegetable Tagine</b> v, ve, df, gfa	
With tortilla chips and lemon & peanut rice	£16.95
<b>Smoky Barbecue Plant-Based Burger</b> v	
Our own recipe plant-based pate with vegan cheese, tomato, gherkins, baby gem lettuce and our own recipe burger sauce in a toasted bun with chips & creamy coleslaw	£17.50

## Fish

<b>Creamy Mussels</b>	
With smoky bacon and Aspall Cyder, served with homemade chips and a selection of bread to mop up the delicious creamy sauce	£19.25
<b>King Prawn Stir Fry</b> gf, df	
Lightly spiced, sweet chilli sauce, mange tout, peppers, carrots, red chilies, fresh ginger, spring onions served with coconut and coriander sticky Jasmine rice	£19.25
<b>Beer Battered Haddock</b> df	
Served with homemade chips and garden peas	£18.95
<b>Crispy Skinned Sea Bass</b> df	
Fresh boneless crispy skinned seabass fillet with 'risotto' style roasted red pepper and tomato orzo pasta, rocket leaves to garnish	£19.25
<b>Breaded Scampi</b> df ©	
Large whetaill scampi, homemade chips and garden peas	£18.95

## From the Grill

<b>8oz Fillet Steak</b> dfa, gfa	
A quality cut, freshly grilled the way you like it, served with grilled tomato and mushrooms, homemade chips & fresh salad	£28.95
<b>10oz Sirloin Steak</b> dfa, gfa	
Freshly grilled the way you like it, served with grilled tomatoes and mushrooms, homemade chips & fresh salad	£26.95
<b>Steak Sauces</b>	
Cracked black pepper, Suffolk Blue cheese, Creamy mushroom	£3.95
<b>Chicken &amp; Bacon Burger</b>	
100% chicken breast fillet in a brioche bap with streaky bacon, chilli & lime mayonnaise, homemade chips & creamy coleslaw	£17.50
<b>Beef &amp; Caramelized Onion Burger</b>	
100% beef burger hand shaped, topped with smoked cheddar, streaky bacon, gherkins and caramelized onions, served in a brioche bap, homemade chips & creamy coleslaw	£18.50
<b>Rack of Ribs</b> df	
Three-hour slow roasted pork baby rack of ribs coated in our own spicy barbecue marinade, served with homemade chips and creamy coleslaw	
Full Rack	£21.95
Half Rack	£17.95

## Children

Choose from any smaller portion of our adult meals marked with a © or from the items below:

<b>Cheese Burger</b>	
Homemade steak burger topped with melted mature cheddar in brioche bun with homemade chips and baked beans or garden peas	£9.50
<b>Chicken Nuggets</b>	
Made with whole chicken breast with homemade chips and baked beans or garden peas	£9.50

<b>Pork Sausages</b> df	
Suffolk butcher's pork sausages with homemade chips and baked beans or garden peas	£9.50
<b>Hot Bacon, Lettuce &amp; Tomato</b> dfa, gfa	
With a fresh dressed side salad	£8.95
<b>Prawn Cocktail</b> dfa, gfa	
With a fresh dressed side salad	£8.95

## Sides

Creamy Coleslaw ve, df, gf	£3.50
Beer Battered Onion Rings v, df	£4.50
Homemade Chips v, df	£4.50
Garlic Bread v	£4.50
Fresh Mixed salad ve, gf, df	£4.50

## Homemade Desserts

<b>Apple, Cinnamon &amp; Sultana Crumble</b> v ©	
With custard	£8.25
<b>Almond Flapjack</b> v, gf, df, ve	
Served with homemade pear, blackcurrant and blackberry jam and warm amaretto sauce	£8.25
<b>Sticky Toffee Pudding</b> ©	
Served with pecan sauce and double cream	£8.25
<b>Warm Chocolate &amp; Walnut Brownie</b> v ©	
A warm and chewy chocolate brownie topped with vanilla ice cream & chocolate sauce	£8.25

## Baileys & Mars Bar Cheesecake

Our own recipe, creamy, smooth, dense cheesecake with chocolate and butterscotch sauce	£8.25
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## Trio of Desserts

A taste of our favourites; Baileys and mars bar cheesecake, chocolate and walnut brownie with vanilla ice cream and frozen coffee and Tia Maria mousse Indulge to treat yourself or enough for two to share	£9.95
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## Frozen Coffee & Tia Maria Mousse

v, gf	
Dense and rich mousse served in an espresso cup for a smaller dessert option	£4.95

## Cheese Board

gf	
Selection of local cheeses with biscuits, homemade caramelised red onion chutney, and sticky walnuts	£10.95

## Mango Sorbet

v, gf, df, ve ©	
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## Two Scoops of Dairy Ice Cream

gf, v ©	
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## Homemade Morgan's Spiced

Rum & Raisin Ice Cream gf, v	
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## Two Scoops of Plant Based Honeycomb

Ice cream gf, df, v, ve ©	
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## Low Sugar, Fat Free Vanilla Ice Cream

v, gf	£6.50
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Americano	£3.95
Cappuccino	£3.95
Latte	£3.95
Espresso	£3.95
Extra shot of Espresso	£0.95
Pot of English Blend Tea	£3.95
Earl Grey Tea	£3.95
Herbal Tea	£3.95
Mocha Latte	£3.95
Hot chocolate	£4.25

v	vegetarian</
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# Wines

Bin No.	125ml	175ml	250ml	Bottle
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## White

1	<b>Australia CHARDONNAY</b> Tropical fruit flavours complimented by a crisp finish	£6.45	£8.95	£10.25	£24.45
3	<b>Italy PINOT GRIGIO</b> Fresh, fruity and easy drinking dry white classic Italian	£6.45	£8.95	£10.25	£24.45
10	<b>New Zealand SAUVIGNON BLANC</b> Intense gooseberry and grapefruit with a hint of asparagus	£6.45	£8.95	£10.25	£24.45

## Red

2	<b>Australian SHIRAZ</b> Packed with vibrant fruit and full of character	£6.45	£8.95	£10.25	£24.45
6	<b>Chile MERLOT</b> Light plummy notes, ripe berry fruit, smooth and balanced	£6.45	£8.95	£10.25	£24.45
7	<b>Chile CABERNET SAUVIGNON</b> Smooth, full of cassis & black cherry flavours, hints of coffee & dark chocolate	£6.45	£8.95	£10.25	£24.45
11	<b>Spanish RIOJA</b> Soft and fruity with ripe plum aromas	—	—	—	£27.45
15	<b>France CHATEAUNEUF-DU-PAPE, PERDIGAL</b> A soft but full, early ripening wine with a dominance of Grenache and spice	—	—	—	£35.45
18	<b>Argentina MALBEC</b> Bold and fruity with a super smooth finish	£6.45	£8.95	£10.25	£24.45
Rose					
4	<b>Italy PINOT ROSE</b> A delicate dry wine with fresh red berry fruit character	£6.45	£8.95	£10.25	£24.45
13	<b>California ZINFANDEL ROSE</b> Really good blush, easy drinking, hints of strawberry flavours and a soft finish	£6.45	£8.95	£10.25	£24.45

## Champagne & Sparkling

200ml	Bottle
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19	<b>PROSECCO</b> Extra dry, flowery nuances of almond & ripe fruits	£8.95	£32.45
20	<b>MOET ET CHANDON</b> The Brut Imperial is a dry & elegant. The brand leader	—	£51.45

## Cocktails

<b>Aperol Spritz</b>	Bright, vibrant and lively orange hue and perfectly bittersweet essence made with Aperol, Prosecco and Soda	£9.95
<b>Pina Colada</b>	Sweet, mellow and mild fruity flavours of rum, cayenne pineapple with the creamy texture of coconut	£8.50
<b>Mojito</b>	A classy combination of Rum, natural persian limes and fresh mint	£8.50
<b>Espresso Martini</b>	Rich, indulgent, and energizing, an expert blend kahlua, vodka and the finest cold brew coffee	£6.50
<b>Passion Fruit Martini</b>	An exotic blend of vodka, Indian mangos, passion fruit, and orange juice	£7.50
<b>Strawberry Daiquiri</b>	A natural fusion of rum, sun-kissed spanish strawberries and persian limes	£6.50
<b>Negroni</b>	A refreshingly bittersweet cocktail with strong hints of citrus and dry undertones	£6.50
<b>Old Fashioned</b>	The smokey warmth of the bourbon is perfectly matched with the intricate spice profile of the bitters and the sweetness of the orange	£8.00
<b>Dark and Stormy</b>	A robust and dynamic drink that serves up spice from the ginger beer and citrus from the fresh lime and bitters	£8.50
<b>Moscow Mule</b>	Served in a copper mug, a fiery ginger beer, vodka cocktail with refreshing lime and mint	£7.00
<b>Cherry Bakewell Fizz</b>	An indulgent sweet cherry brandy, amaretto, prosecco cocktail, perfect after a great meal	£9.00

# Draught

Adnams Southwold	3.7%	£5.25
Wherry Ale	3.8%	£5.25
Abbot Ale	5.0%	£5.65
Level Head IPA	4.0%	£5.95
Carlsberg Pilsner Lager	3.7%	£5.25
Birra Moretti	4.6%	£6.00
Madri	4.6%	£5.95
Guinness	4.1%	£5.95
Aspall Cyder	4.5%	£5.85

## Bottles

Corona Lager	4.5%	£3.15
Magners Cyder	4.5%	£5.50
Kopparberg Mixed Fruit	4%	£5.50
Kopparberg Strawberry & Lime	4%	£5.50
Peroni Alcohol Free	0.0%	£4.95
Heineken Alcohol Free	0.0%	£4.95
Estrella Gluten Free Lager	5.5%	£4.95
Old Speckled Hen Gluten Free Ale	5%	£5.95
Guinness Zero	0.05%	£4.95
Ghost Ship	0.5%	£4.95

## Soft Drinks

Coke	£3.20
Diet Coke	£3.20
Lemonade	£3.20
Appletizer	£3.75
Elderflower Presse	£3.75
J20 Apple & Mango	£3.75
J20 Orange & Passionfruit	£3.75
J20 Apple & Raspberry	£3.75
Still Mineral Water (330ml)	£2.95
Sparkling Mineral Water (330ml)	£2.95
Large Mineral Water (750ml)	£5.95
Pineapple Juice	£2.95
Cranberry Juice	£2.95
Tomato Juice	£2.95
Orange Juice	£3.75
Pressed Apple Juice	£3.75
Juice & Lemonade	£3.75
Juice & Soda	£3.75
Cordial & Lemonade	£2.95
Cordial & Soda	£2.20
Orange Fruit Shoot	£1.95
Blackcurrant Fruit Shoot	£1.95
Tonic Water	£2.75
Slimline Tonic Water	£2.75
Lemon Tonic Water	£2.75

## Whisky

Bells	40%	£3.75
Famous Grouse	40%	£3.75
Jameson's	40%	£4.75
Jack Daniels	40%	£4.75
Jim Beam	40%	£4.75
Malts (ask your server)	40%	£4.75

## Brandy

Three Barrels	38%	£3.75
Courvoisier XXX	40%	£4.75
Remy Martin	40%	£4.75
Cherry Brandy	24%	£3.75

## Rum

Bacardi	37.5%	£3.75
Lambs Navy	40%	£3.75
Morgan's Spiced	35%	£3.75
Kraken	40%	£4.75

## Gin

Gordon's	37.5%	£3.75
Pink Gin	37.5%	£4.75
Adnams Copper House	40%	£4.75
Bombay Sapphire	40%	£4.75
Plymouth	41.2%	£4.75
Hendrick's	41.4%	£4.75
Betty's (Distilled in Bacton, Suffolk)	42%	£4.75
Whiley Neil Rhubarb &Ginger Gin	43%	£4.75
Whiley Neil Raspberry Gin	43%	£4.75
Whiley Neil Blood Orange Gin	43%	£4.75
Gordon's Non-Alcoholic Gin	0%	£3.50

## Vodka

Smirnoff	37.5%	£3.75
Absolute	40%	£3.75
Absolute Rasberri	40%	£3.75
Grey Goose	40%	£5.25