

Menu

Starters

Bread & Oil v, ve, df

Selection of breads with extra virgin olive oil & balsamic vinegar

£5.95

Mixed Olives v, ve, df, gf

Marinated Greek Olive Selection

£5.95

Tomato, Chilli and Ginger Soup v, dfa, gfa

With bread

£7.95

Wild Mushroom Risotto Balls v

With a tomato & sweet chilli jam

£8.50

Duck Spring Rolls

Crispy spring rolls with tender confit duck and aromatic vegetables served with a traditional hoi sin sauce

£8.50

Prawn Cocktail © df, gfa

With sweet tomato oregano glaze on crunchy melba toast, mixed leaves & traditional marie rose sauce

£9.25

Haggis Scotch Egg

With a tangy and sweet chilli Jam

£8.50

Whitebait ©

Served with bread, a wedge of fresh lemon & tartar sauce

£9.25

Baked Camembert

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

Fillet of Beef Wellington Valentine's Special

With roasted baby potatoes, buttered cavolo nero and parsnip puree, topped with a rich red wine gravy

£23.95

Steak, Mushroom & Award-Winning Abbot Ale Pie

Homemade short crust pastry, served with chips, garden peas and extra gravy

£18.95

Lambs Liver & Streaky Bacon gf ©

Served with onion gravy on a bed of creamy wholegrain mustard mash, topped with streaky bacon and fresh vegetables

£18.95

Beef Lasagne ©

Rich tomato sauce, garlic bread & homemade chips

£18.95

Honey & Mustard Chicken gf ©

Breast of chicken pan-fried in cream, honey & wholegrain mustard sauce, mushroom & onion rice and fresh vegetables

£18.95

Roast Duck Breast gf

Roast Gressingham duck breast with golden fondant potato, slow braised red cabbage, parsnip puree and a rich redcurrant gravy

£19.95

Venison Meatballs gf ©

With roasted garlic & rosemary mash, braised red cabbage & redcurrant gravy

£18.95

Vegetarian

Macaroni Cheese v ©

Made with smoked cheddar, served with garlic bread and fresh salad

£16.25

Mushroom, Nut & Leek Filo Stack v

Creamy sauce with crunchy peanuts and crisp filo layers, baked new potatoes and rocket leaves

£17.95

Vegan Spiced Mediterranean

Vegetable Tagine v, ve, df, gfa

With tortilla chips and lemon & peanut rice

£16.95

Smoky Barbecue Plant-Based Burger 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

Creamy Mussels Valentine's Special

With smoky bacon and Aspall Cyder, served with homemade chips and a selection of bread to mop up the delicious creamy sauce

£19.25

King Prawn Stir Fry 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

Beer Battered Haddock df

Served with homemade chips and garden peas

£18.95

Crispy Skinned Sea Bass df

Fresh boneless crispy skinned seabass fillet with 'risotto' style roasted red pepper and tomato orzo pasta, rocket leaves to garnish

£19.25

Breaded Scampi df ©

Large wholetail scampi, homemade chips and garden peas

£18.95

From the Grill

8oz Fillet Steak dfa, gfa

A quality cut, freshly grilled the way you like it, served with grilled tomato and mushrooms, homemade chips & fresh salad

£28.95

10oz Sirloin Steak dfa, gfa

Freshly grilled the way you like it, served with grilled tomatoes and mushrooms, homemade chips & fresh salad

£26.95

Steak Sauces

Cracked black pepper, Suffolk Blue cheese, Creamy mushroom

£3.95

Chicken & Bacon Burger

100% chicken breast fillet in a brioche bun with streaky bacon, chilli & lime mayonnaise, homemade chips & creamy coleslaw

£17.50

Beef & Caramelized Onion Burger

100% beef burger hand shaped, topped with smoked cheddar, streaky bacon, gherkins and caramelized onions, served in a brioche bun, homemade chips & creamy coleslaw

£18.50

Rack of Ribs df

Three-hour slow roasted pork baby rack of ribs coated in our own spicy barbecue marinade, served with homemade chips and creamy coleslaw

£22.95

Full Rack

£18.95

Half Rack

£18.95

Children

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

Cheese Burger

Homemade steak burger topped with melted mature cheddar in brioche bun with homemade chips and baked beans or garden peas

£9.50

Chicken Nuggets

Made with whole chicken breast with homemade chips and baked beans or garden peas

£9.50

Pork Sausages df

Suffolk butcher's pork sausages with homemade chips and baked beans or garden peas

£9.50

Baguettes

Oak Smoked Cheddar & Caramelised

Red Onion Chutney v, gfa

With a fresh dressed side salad

£8.95

Hot Bacon, Lettuce & Tomato dfa, gfa

With a fresh dressed side salad

£8.95

Prawn Cocktail 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

Apple, Cinnamon & Sultana Crumble v ©

£8.25

Almond Flapjack v, gf, df, ve

£8.25

Served with homemade pear, blackcurrant and blackberry jam and warm amaretto sauce

£8.25

White Chocolate and Raspberry Profiteroles v Valentine's Special

£8.25

Classic homemade choux buns filled with vanilla cream, fresh and freeze-dried raspberries and topped with white chocolate sauce

£8.25

Sticky Toffee Pudding v

£8.25

Served with pecan sauce and double cream

£8.25

Warm Chocolate & Walnut Brownie v ©

£8.25

A warm and chewy chocolate brownie topped with vanilla ice cream & chocolate sauce

£8.25

Baileys & Mars Bar Cheesecake

£8.25

Our own recipe, creamy, smooth, dense cheesecake with chocolate and butterscotch sauce

£8.25

Trio of Desserts

£8.25

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

Frozen Coffee & Tia Maria Mousse v, gf

£4.95

Dense and rich mousse served in an espresso cup for a smaller dessert option

£4.95

Cheese Board gf

£10.95

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

£10.95

Mango sorbet v, gf, df, ve ©

£6

Wines

Bin No. 125ml 175ml 250ml Bottle

White

1	Australia CHARDONNAY Tropical fruit flavours complimented by a crisp finish	£6.45	£8.95	£10.25	£24.45
3	Italy PINOT GRIGIO Fresh, fruity and easy drinking dry white classic Italian	£6.45	£8.95	£10.25	£24.45

Red

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

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

Cocktails

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