

Menu

Starters

Bread & Oil v, ve, df Selection of breads with extra virgin olive oil & balsamic vinegar	£4.50
Mixed Olives v, ve, df, gf Marinated Greek Olive Selection	£3.95
Wild Mushroom Risotto Balls v With a tomato & sweet chilli jam	£6.95
Asparagus, Pea and Mint Soup v Served with bread	£5.95
Prawn Cocktail © df, gfa With sweet tomato oregano glaze on crunchy melba toast, mixed leaves & traditional marie rose sauce	£7.95
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	£9.95
Whitebait © Served with bread, a wedge of fresh lemon & tartar sauce	£7.95

Main Courses

Chicken & Bacon Salad © Mexicana cheddar, crunchy croutons & caesar dressing	£13.95
Confit Duck Leg Salad Asian slaw, honey and orange dressing, with cashew nuts and chewy sesame toast	£14.95
Steak, Mushroom & Old Speckled Hen Ale Pie Topped with a short crust pastry lid, served with homemade chips and garden peas	£14.95
Grilled Lambs Liver & Streaky Bacon gf © Served with onion gravy on a bed of creamy wholegrain mustard mash, topped with streaky bacon and fresh vegetables	£13.50
Honey & Mustard Chicken gf © Breast of chicken pan-fried in cream, honey & wholegrain mustard sauce, mushroom & onion rice and fresh vegetables	£14.50
Beef Lasagne © Rich tomato sauce, garlic bread & homemade chips	£13.50

Fish

King Prawn Stir Fry gf, df Lightly spiced, sweet chilli sauce, mange tout, peppers, carrots, red chillies, fresh ginger, spring onions served with coconut and coriander sticky Jasmine rice	£14.95
Fresh Dressed Norfolk Crab Hand dressed white and brown meat served in the shell with a fresh salad, sundried tomato potato salad and bread selection	£14.95
Beer Battered Haddock df Served with homemade chips and garden peas	£14.50
Breaded Scampi df © Large whole tail scampi, homemade chips and garden peas	£14.50
Grilled Fillets of Red Mullet with Parma Ham Crisp gf Served on a 'bubble & squeak' style curly kale & caper mash with lemon butter and crispy parma ham	£16.95

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	£26.95
10oz Sirloin Steak dfa, gfa Freshly grilled the way you like it, served with grilled tomatoes and mushrooms, homemade chips & fresh salad	£24.95
Steak Sauces gf Cracked black pepper, Suffolk blue cheese, Creamy mushroom	£3.50
8oz King Burger 100% beef burger hand shaped, topped with mature cheddar & bacon, served in a brioche bap, homemade chips & creamy coleslaw	£14.50
Chicken & Bacon Burger 100% chicken breast fillet in a brioche bap with streaky bacon, chilli & lime mayonnaise, homemade chips & creamy coleslaw	£12.50

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	
Full Rack	£18.95
Half Rack	£14.95

Vegetarian

Feta Filo Salad v Crispy filo topped with sundried tomatoes, feta, black olives and basil on a bed of mixed leaves with a tomato balsamic dressing and sundried tomato potato salad	£13.95
Vegan Spiced Mediterranean Vegetable Tagine v, ve, df, gfa With tortilla chips and lemon & peanut rice	£13.50
Macaroni Cheese v © Made with smoked cheddar, served with garlic bread and fresh salad	£11.50
Vegetable & Nut Burger with Fried Egg v In a brioche bap with homemade chips and creamy coleslaw	£13.50

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	£6.95
Chicken Nuggets Made with whole chicken breast with homemade chips and baked beans or garden peas	£6.95
Sausage, Chips & Beans df Suffolk butcher's pork sausages with homemade chips and baked beans or garden peas	£6.95

Allergens

Please make your food server aware of any allergies and intolerances you may have. Whilst we take the greatest of care preparing your food, our kitchen is used to produce food containing any of the 14 main allergens as well as others. Unfortunately, it is impossible on this basis to ensure against minimal transfer of allergens. Our pledge is to do our absolute best. If you require any information regarding ingredients, please speak to your server.

Baguettes

Oak Smoked Cheddar & Caramelised Red Onion Chutney v, gfa With a fresh dressed side salad	£7.95
Hot Bacon, Lettuce & Tomato dfa, gfa With a fresh dressed side salad	£7.95
Prawn Cocktail dfa, gfa With a fresh dressed side salad	£7.95

Sides

Sundried tomato potato salad v, df, gf	£2.95
Creamy Coleslaw v, df, gf	£2.95
Beer Battered Onion Rings df	£2.95
Homemade Chips v, df	£2.95
Garlic Bread v	£2.95
Fresh Mixed salad v, gf, df, ve	£2.95

Homemade Desserts

Raspberry Ripple Eton Mess gf, v Strawberries, homemade raspberry meringue, mascarpone and raspberry ripple whipped cream	£6.95
Apple, Cinnamon & Sultana Crumble v © With custard	£6.95
Warm Chocolate & Walnut Brownie v © A warm and chewy chocolate brownie topped with vanilla ice cream & chocolate sauce	£6.50
Sticky Toffee Pudding v Served with pecan sauce and double cream	£6.95
Baileys & Mars Bar Cheesecake Our own recipe, creamy, smooth, dense cheesecake with chocolate and butterscotch sauce	£6.95
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	£8.95
Cheese Board gf Selection of local cheeses with biscuits, homemade caramelised red onion chutney, and sticky walnuts	£8.95
Mango sorbet v, gf, df, ve © A refreshing sorbet	£4.95
Two scoops of Dairy Ice Cream gf, v © Choose from Vanilla, Chocolate & Strawberry	£4.95
Diabetic Vanilla Ice Cream v	£4.95
Frozen Coffee & Tia Maria Mousse v, gf Dense and rich mousse served in an espresso cup for a smaller dessert option	£3.50

Hot Beverages

Americano	£2.95
Cappuccino	£2.95
Latte	£2.95
Espresso	£2.45
Extra shot of Espresso	£0.50
Pot of English Blend Tea	£2.95
Earl Grey Tea	£2.95
Herbal Tea	£2.95
Mocha Latte	£2.95
Hot chocolate	£3.50

v	vegetarian
ve	vegan
gf	gluten free as standard
df	dairy free as standard
gfa	gluten free available with substitutions
dfa	dairy free available with substitutions
vea	vegan available with substitutions

© Smaller portions of these dishes are available for children and those with smaller appetites

Wines

Bin		125ml	175ml	250ml	Bottle	
White						
1	Australia CHARDONNAY Tropical fruit flavours complimented by a crisp finish	2	£4.95	£6.25	£7.50	£20.95
3	Italy PINOT GRIGIO Fresh, fruity and easy drinking dry white classic Italian	2	£4.95	£6.25	£7.50	£20.95
10	Various Regions - (ask your server) SAUVIGNON BLANC Layer upon layer of intense gooseberry and grapefruit with a hint of asparagus	2	£4.95	£6.25	£7.50	£20.95

Red

2	South Africa SHIRAZ Packed with vibrant fruit and full of character	M	£4.95	£6.25	£7.50	£20.95
6	Chile MERLOT Light plummy notes, ripe berry fruit, smooth and balanced	M	£4.95	£6.25	£7.50	£20.95
7	Chile CABERNET SAUVIGNON Smooth, full of cassis & black cherry flavours, with hints of coffee & dark chocolate	F	£4.95	£6.25	£7.50	£20.95
11	Spanish RIOJA Soft and fruity with ripe plum aromas	M	—	—	—	£22.95
15	France CHATEAUNEUF-DU-PAPE, PERDIGAL A soft but full, early ripening wine with a dominance of Grenache and spice	F	—	—	—	£29.95
18	Argentina MALBEC Bold and fruity with a super smooth finish	M	£4.95	£6.25	£7.50	£20.95

Rose

4	Italy PINOT ROSE A delicate dry wine with fresh red berry fruit character	2	£4.95	£6.25	£7.50	£20.95
13	California ZINFANDEL ROSE Really good blush, easy drinking with hints of strawberry flavours and a soft finish	5	£4.95	£6.25	£7.50	£20.95

Champagne & Sparkling

				200ml	Bottle	
19	PROSECCO Extra dry, flowery nuances of almond & ripe fruits	1	—	—	£7.25	£27.95
20	MOET ET CHANDON The Brut Imperial is a dry & elegant. The brand leader	1	—	—	—	£49.95

Draught

Adnams Southwold	3.7%	£4.15
Wherry Ale	3.8%	£4.15
Abbot Ale	5.0%	£4.50
East Coast IPA	4.0%	£4.50
Carlsberg Pilsner Lager	3.7%	£4.15
Calvors Pilsner Lager	5.0%	£4.95
Peroni	5.0%	£5.50
Guinness	4.1%	£4.95
Aspall Cyder	5.5%	£4.75

Bottles

Magners Cyder	4.5%	£4.50
Kopparberg Mixed Fruit	4%	£4.50
Kopparberg Strawberry & Lime	4%	£4.50
Adnams Ghost Ship Alcohol Free	0.5%	£3.25
Brooklyn Special Effects Alcohol Free	0.0%	£2.95
Becks Blue Drive Alcohol Free	0.05%	£2.95
Estrella Gluten Free Lager	5.5%	£3.50
Old Speckled Hen Gluten Free Ale	5%	£4.25

Soft Drinks

Coke	£2.65
Diet Coke	£2.65
Lemonade	£2.65
Appletizer	£3.25
Elderflower Presse	£3.25
J20 Apple & Mango	£3.25
J20 Orange & Passionfruit	£3.25
J20 Apple & Raspberry	£3.25
Still Mineral Water (330ml)	£2.50
Sparkling Mineral Water (330ml)	£2.50
Large Mineral Water (750ml)	£4.50
Pineapple Juice	£2.45
Cranberry Juice	£2.45
Tomato Juice	£2.45
Orange Juice	£3.25
Pressed Apple Juice	£3.25
Juice & Lemonade	£3.25
Juice & Soda	£3.25
Cordial & Lemonade	£2.50
Cordial & Soda	£1.75
Orange Fruit Shoot	£1.50
Blackcurrant Fruit Shoot	£1.50
Tonic Water	£2.15
Slimline Tonic Water	£2.15
Lemon Tonic Water	£2.15

Whisky

Bells	40%	£2.95
Famous Grouse	40%	£2.95
Jameson's	40%	£3.95
Jack Daniels	40%	£3.95
Jim Beam	40%	£3.95
Malts (ask your server)	40%	£3.95

Brandy

Three Barrels	38%	£2.95
Courvoisier XXX	40%	£3.95
Remy Martin	40%	£3.95
Cherry Brandy	24%	£2.95

Rum

Bacardi	37.5%	£2.95
Lamb's Navy	40%	£2.95
Morgan's Spiced	35%	£2.95
Woods Navy Rum	57%	£3.95
Bundaberg	37%	£3.95

Gin

Gordon's	37.5%	£2.95
Pink Gin	37.5%	£3.95
Adnams Copper House	40%	£3.95
Bombay Sapphire	40%	£3.95
Bulldog	40%	£3.95
Plymouth	41.2%	£3.95
Hendrick's	41.4%	£3.95
Betty's (Distilled in Bacton, Suffolk)	42%	£3.95
Whiley Neil Rhubarb & Ginger Gin	43%	£3.95
Whiley Neil Blood Orange Gin	43%	£3.95
Gordon's Non-Alcoholic Gin	0%	£3.00

Vodka

Smirnoff	37.5%	£2.95
Absolute	40%	£2.95
Absolute Rasberri	40%	£2.95
Russian Standard	38%	£2.95
Belvedere	40%	£4.50
Grey Goose	40%	£4.50
Adnams East Coast	40%	£2.95

Taste Guide:

WHITE 1 = Dry 9 = Sweet
RED L = Light M = Medium F = Full