

Sunday Lunch Menu

Starters

Bread & Oil v

Selection of breads with extra virgin olive oil & balsamic vinegar £4.50

Mixed Olives v, gf

Marinated Greek Olive Selection £4.50

Potted Crab infused with Curry-Spiked Butter

Served with toasted sour dough and rockette leaves drizzled in honey & orange dressing £7.50

Wild Mushroom Risotto Balls v

With a tomato & sweet chilli jam £7.50

Prawn Cocktail © df, gfa

With sweet tomato oregano glaze on crunchy melba toast, mixed leaves & traditional marie rose sauce £8.50

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 £10.50

Whitebait ©

Served with bread, a wedge of fresh lemon & tartar sauce £8.50

Main Courses

Roast Topside of British Beef gfa, dfa

With Yorkshire pudding, roast potatoes and fresh vegetables £15.95

Roast Turkey gfa, dfa

With sausage meat stuffing wrapped in streaky smoked bacon, roast potatoes and fresh vegetables £15.95

Roast Loin of Pork gfa, dfa

Crunchy crackling, homemade apple sauce, Yorkshire pudding roast potatoes and fresh vegetables £15.95

Vegetarian Nut Roast v

Vegetarian gravy, roast potatoes, fresh vegetables and a Yorkshire pudding £15.95

Chicken & Bacon Salad ©

Mexicana cheddar, crunchy croutons & caesar dressing £15.95

Confit Duck Salad gf, df

With asian slaw, honey spiced cashews and orange & ginger dressing £17.95

Steak, Mushroom & Award-Winning Abbot Ale Pie

Homemade short crust pastry, served with chips, garden peas and extra gravy £15.95

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 £15.95

Honey & Mustard Chicken gf ©

Breast of chicken pan-fried in cream, honey & wholegrain mustard sauce, mushroom & onion rice and fresh vegetables £15.95

Beef Lasagne ©

Rich tomato sauce, garlic bread & homemade chips £15.95

Beer Battered Haddock df

Served with homemade chips and garden peas £15.95

Breaded Scampi df ©

Large wholetail scampi, homemade chips and garden peas £15.95

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 £15.95

Vegan Spiced Mediterranean Vegetable Tagine v, ve, df, gfa

With tortilla chips and lemon & peanut rice £14.50

Vegetarian Chilli v, ve, df

Low carb, low fat vegetarian chilli served with cauliflower 'rice', dairy free sour cream and tortilla chips £14.95

Macaroni Cheese v ©

Made with smoked cheddar, served with garlic bread and fresh salad £13.50

Side Dishes

Creamy Coleslaw ve, df, gf £3.75

Beer Battered Onion Rings df £3.75

Homemade Chips ve, df £3.75

Garlic Bread v £3.75

Fresh Mixed salad ve, gf, df £3.75

Children

Childs Roast Dinner gfa, dfa £8.95

Cheese Burger

Homemade steak burger topped with melted mature cheddar in brioche bun with homemade chips and baked beans or garden peas £7.50

Chicken Nuggets

Made with whole chicken breast with homemade chips and baked beans or peas £7.50

Sausage, Chips & Beans df

Suffolk butcher's pork sausages with homemade chips and baked beans or peas £7.50

Baguettes

Topside of Beef & Horseradish With a fresh dressed side salad £8.50

Roast Turkey Breast & Cranberry With a fresh dressed side salad £8.50

Roast Pork & Apple Sauce With a fresh dressed side salad £8.50

Homemade Desserts

Eton Mess v

Homemade raspberry ripple meringue, with fresh strawberries and mascarpone cream £7.50

Apple, Cinnamon & Sultana Crumble v ©

With custard £7.50

Warm Chocolate & Walnut Brownie v ©

A warm and chewy chocolate brownie topped with vanilla ice cream & chocolate sauce £7.50

Sticky Toffee Pudding v

Served with pecan sauce and double cream £7.50

Baileys & Mars Bar Cheesecake

Our own recipe, creamy, smooth, dense cheesecake with chocolate and butterscotch sauce £7.50

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 £9.50

Cheese Board gf

Selection of local cheeses with biscuits, homemade caramelised red onion chutney, and sticky walnuts £9.50

Mango sorbet v, df, gf, ve ©

A refreshing sorbet £5.50

Two scoops of Dairy Ice Cream gf, v ©

Choose from Vanilla, Chocolate & Strawberry £5.50

Diabetic Vanilla Ice Cream v £5.50

Frozen Coffee & Tia Maria Mousse v, gf

Dense and rich mousse served in an espresso cup for a smaller dessert option £3.75

Hot Beverages

Americano £3.25

Cappuccino £3.25

Latte £3.25

Flat White £3.25

Espresso £2.95

Extra shot of Espresso £0.50

Pot of English Blend Tea £3.25

Earl Grey Tea £3.25

Herbal Tea £3.25

Mocha Latte £3.25

Hot chocolate £3.75

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

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.

Wines

Bin No. 125ml 175ml 250ml Bottle

White

- 1 **Australia CHARDONNAY**
Tropical fruit flavours complimented by a crisp finish
£5.25 £7.95 £8.95 £22.95
- 3 **Italy PINOT GRIGIO**
Fresh, fruity and easy drinking dry white classic Italian
£5.25 £7.95 £8.95 £22.95
- 10 **New Zealand SAUVIGNON BLANC**
Intense gooseberry and grapefruit with a hint of asparagus
£5.25 £7.95 £8.95 £22.95

Red

- 2 **South Africa SHIRAZ**
Packed with vibrant fruit and full of character
£5.25 £7.95 £8.95 £22.95
- 6 **Chile MERLOT**
Light plummy notes, ripe berry fruit, smooth and balanced
£5.25 £7.95 £8.95 £22.95
- 7 **Chile CABERNET SAUVIGNON**
Smooth, full of cassis & black cherry flavours, hints of coffee & dark chocolate
£5.25 £7.95 £8.95 £22.95
- 11 **Spanish RIOJA**
Soft and fruity with ripe plum aromas
— — — £24.95
- 15 **France CHATEAUNEUF-DU-PAPE, PERDIGAL**
A soft but full, early ripening wine with a dominance of Grenache and spice
— — — £32.95
- 18 **Argentina MALBEC**
Bold and fruity with a super smooth finish
£5.25 £7.95 £8.95 £22.95

Rose

- 4 **Italy PINOT ROSE**
A delicate dry wine with fresh red berry fruit character
£5.25 £7.95 £8.95 £22.95
- 13 **California ZINFANDEL ROSE**
Really good blush, easy drinking, hints of strawberry flavours and a soft finish
£5.25 £7.95 £8.95 £22.95

Champagne & Sparkling

200ml Bottle

- 19 **PROSECCO**
Extra dry, flowery nuances of almond & ripe fruits
£7.25 £29.95
- 20 **MOET ET CHANDON**
The Brut Imperial is a dry & elegant. The brand leader
£49.95

Cocktails

- 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
- Margarita**
A mouth-watering Mexican classic with Tequila, Persian limes, lemons, and orange juice £8.00
- 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, Ecuadorian passion fruit, and orange juice £6.00
- Strawberry Daiquiri**
A natural fusion of Rum, sun-kissed Spanish strawberries and Persian limes £6.00

Draught

Adnams Southwold	3.7%	£4.35
Wherry Ale	3.8%	£4.35
Abbot Ale	5.0%	£4.75
Level Head IPA	4.0%	£5.25
Carlsberg Pilsner Lager	3.7%	£4.35
Peroni	5.0%	£6.25
Madri	4.6%	£5.25
Guinness	4.1%	£5.25
Aspall Cyder	4.5%	£4.95

Bottles

Magners Cyder	4.5%	£4.75
Kopparberg Mixed Fruit	4%	£4.75
Kopparberg Strawberry & Lime	4%	£4.75
Adnams Ghost Ship Alcohol Free	0.5%	£3.50
Brooklyn Special Effects Alcohol Free	0.0%	£3.25
Becks Blue Drive Alcohol Free	0.05%	£3.25
Estrella Gluten Free Lager	5.5%	£3.75
Old Speckled Hen Gluten Free Ale	5%	£4.50

Soft Drinks

Coke		£2.80
Diet Coke		£2.80
Lemonade		£2.80
Appletizer		£3.45
Elderflower Presse		£3.45
J20 Apple & Mango		£3.45
J20 Orange & Passionfruit		£3.45
J20 Apple & Raspberry		£3.45
Still Mineral Water (330ml)		£2.65
Sparkling Mineral Water (330ml)		£2.65
Large Mineral Water (750ml)		£4.75
Pineapple Juice		£2.55
Cranberry Juice		£2.55
Tomato Juice		£2.55
Orange Juice		£3.45
Pressed Apple Juice		£3.45
Juice & Lemonade		£3.45
Juice & Soda		£3.45
Cordial & Lemonade		£2.65
Cordial & Soda		£1.85
Orange Fruit Shoot		£1.60
Blackcurrant Fruit Shoot		£1.60
Tonic Water		£2.25
Slimline Tonic Water		£2.25
Lemon Tonic Water		£2.25

Whisky

Bells	40%	£3.25
Famous Grouse	40%	£3.25
Jameson's	40%	£4.25
Jack Daniels	40%	£4.25
Jim Beam	40%	£4.25
Malts (ask your server)	40%	£4.25

Brandy

Three Barrels	38%	£3.25
Courvoisier XXX	40%	£4.25
Remy Martin	40%	£4.25
Cherry Brandy	24%	£3.25

Rum

Bacardi	37.5%	£3.25
Lamb's Navy	40%	£3.25
Morgan's Spiced	35%	£3.25
Woods Navy Rum	57%	£4.25

Gin

Gordon's	37.5%	£3.25
Pink Gin	37.5%	£4.25
Adnams Copper House	40%	£4.25
Bombay Sapphire	40%	£4.25
Bulldog	40%	£4.25
Plymouth	41.2%	£4.25
Hendrick's	41.4%	£4.25
Betty's (Distilled in Bacton, Suffolk)	42%	£4.25
Whiley Neil Rhubarb & Ginger Gin	43%	£4.25
Whiley Neil Blood Orange Gin	43%	£4.25
Gordon's Non-Alcoholic Gin	0%	£3.00

Vodka

Smirnoff	37.5%	£3.25
Absolute	40%	£3.25
Absolute Rasberri	40%	£3.25
Russian Standard	38%	£3.25
Belvedere	40%	£4.75
Grey Goose	40%	£4.75