

# 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 hoisin sauce

£8.50

### Prawn Cocktail © df, gfa

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

£9.25

### 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

### 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

## Fish

### 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 whelk tail 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

£21.95

### Full Rack

£17.95

### Half Rack

£17.95

## 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 patty with vegan cheese, tomato, gherkins, baby gem lettuce and our own recipe burger sauce in a toasted bun with chips & creamy coleslaw

£17.50

## 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

£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

### Ginger Sponge Pudding ©

A light airy sponge with sticky ginger syrup and double cream

£8.25

### Warm Chocolate & Walnut Brownie 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

### 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

### 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 ©

A refreshing sorbet

£6.50

### Two scoops of Dairy Ice Cream gf, v ©

Choose from Vanilla, Chocolate & Strawberry

£6.50

### Homemade Morgan's Spiced

Rum & Raisin Ice Cream gf, v

£6.50

### Two scoops of Plant based Honeycomb

Ice cream gf, df, v, ve ©

£6.50

### Low Sugar, Fat Free Vanilla Ice Cream v, gf

£6.50

## Hot Beverages

### Americano

£3.95

### Cappuccino

£3.95

### Latte

£3.95

### Espresso

£3

# Wines

| Bin No. | 125ml | 175ml | 250ml | Bottle |
|---------|-------|-------|-------|--------|
|---------|-------|-------|-------|--------|

## White

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

## Red

|      |  |       |       |        |        |
|------|--|-------|-------|--------|--------|
| 2    | <b>Australian SHIRAZ</b><br>Packed with vibrant fruit and full of character  | £6.45 | £8.95 | £10.25 | £24.45 |
| 6    | <b>Chile MERLOT</b><br>Light plummy notes, ripe berry fruit, smooth and balanced   | £6.45 | £8.95 | £10.25 | £24.45 |
| 7    | <b>Chile CABERNET SAUVIGNON</b><br>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><br>Soft and fruity with ripe plum aromas  | —     | —     | —      | £27.45 |
| 15   | <b>France CHATEAUNEUF-DU-PAPE, PERDIGAL</b><br>A soft but full, early ripening wine with a dominance of Grenache and spice | —     | —     | —      | £35.45 |
| 18   | <b>Argentina MALBEC</b><br>Bold and fruity with a super smooth finish  | £6.45 | £8.95 | £10.25 | £24.45 |
| Rose |  |       |       |        |        |
| 4    | <b>Italy PINOT ROSE</b><br>A delicate dry wine with fresh red berry fruit character  | £6.45 | £8.95 | £10.25 | £24.45 |
| 13   | <b>California ZINFANDEL ROSE</b><br>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 | <b>PROSECCO</b><br>Extra dry, flowery nuances of almond & ripe fruits            | £8.95 | £32.45 |
| 20 | <b>MOET ET CHANDON</b><br>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 |