Sunday Lunch 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

Sunday Roasts

Roast Topside of British Beef gfa, dfa ©
With Yorkshire pudding, roast potatoes, roast parsnip puree, roasted carrots and savoy cabbage £19.50

Roast Turkey gfa, dfa ©
With sausage meat stuffing wrapped in streaky smoked bacon, Yorkshire pudding, roast potatoes, roast parsnip puree, roasted carrots and savoy cabbage £19.50

Roast Loin of Pork gfa, dfa ©
Crunchy crackling, homemade apple sauce, Yorkshire pudding, roast potatoes, roast parsnip puree, roasted carrots and savoy cabbage £19.50

Vegetarian Nut Roast v ©
Vegetarian gravy, Yorkshire pudding, roast potatoes, roast parsnip puree, roasted carrots and savoy cabbage £19.50

Cauliflower Cheese £5.95
Braised Red Cabbage gf, df £4.95

Main Courses

Steak, Mushroom & Award-Winning Abbot Ale Pie
Homemade short crust pastry, served with chips, garden peas and extra gravy £19.50

Beef Lasagne ©
Rich tomato sauce, garlic bread and homemade chips £19.50

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 £19.50

Beer Battered Haddock df
Served with homemade chips and garden peas £19.50

Breaded Scampi df ©
Large wholetail scampi, homemade chips and garden peas £19.50

Venison Meatballs gf ©
With roasted garlic & rosemary mash, braised red cabbage & redcurrant gravy £19.50

Mushroom, Nut & Leek Filo Stack v
Creamy sauce with crunchy peanuts and crisp filo layers, baked new potatoes and rocket leaves £18.50

Macaroni Cheese v ©
Made with smoked cheddar, served with garlic bread and fresh salad £16.95

Vegan Spiced Mediterranean Vegetable Tagine v, ve, df, gfa
With tortilla chips and lemon & peanut Rice £18.50

Children

Childs Roast Dinner gfa, dfa £10.50

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 peas £9.50

Pork Sausages df
Suffolk butcher's pork sausages with homemade chips and baked beans or peas £9.50

Side Dishes

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

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.

Homemade Desserts

Apple, Cinnamon & Sultana Crumble v ©
With custard £8.25

Maple & Pecan Cookie Dough v
Served with vanilla ice-cream and maple sauce £8.25

Almond Flapjack v, gf, df, ve
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 £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

Two scoops of Plant based Caramelised Biscuit Ice cream gf,df, v, ve © £6.50

Low Sugar, Fat Free Vanilla Ice Cream v, gf £6.50

Homemade Morgan's Spiced
Rum & Raisin Ice Cream gf, v £6.50

Hot Beverages

Americano	£3.95
Cappuccino	£3.95
Latte	£3.95
Flat White	£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

Dietary Key

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

Wines

Bin No.		125ml	175ml	250ml	Bottle
White					
1	**Australia CHARDONNAY** Tropical fruit flavours complimented by a crisp finish	£6.45	£7.95	£9.25	£25.45
3	**Italy PINOT GRIGIO** Fresh, fruity and easy drinking dry white classic Italian	£6.45	£7.95	£9.25	£25.45
10	**New Zealand SAUVIGNON BLANC** Intense gooseberry and grapefruit with a hint of asparagus	£6.45	£7.95	£9.25	£25.45
Red					
2	**Australian SHIRAZ** Packed with vibrant fruit and full of character	£6.45	£7.95	£9.25	£25.45
6	**Chile MERLOT** Light plummy notes, ripe berry fruit, smooth and balanced	£6.45	£7.95	£9.25	£25.45
7	**Chile CABERNET SAUVIGNON** Smooth, full of cassis & black cherry flavours, hints of coffee & dark chocolate	£6.45	£7.95	£9.25	£25.45
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	£7.95	£9.25	£25.45
Rose					
4	**Italy PINOT ROSE** A delicate dry wine with fresh red berry fruit character	£6.45	£7.95	£9.25	£25.45
13	**California ZINFANDEL ROSE** Really good blush, easy drinking, hints of strawberry flavours and a soft finish	£6.45	£7.95	£9.25	£25.45

		200ml	Bottle
Champagne & Sparkling			
19	**PROSECCO** Extra dry, flowery nuances of almond & ripe fruits	£7.25	£29.45
20	**MOET ET CHANDON** The Brut Imperial is a dry & elegant. The brand leader	—	£51.45

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
Espresso Martin 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	3.4%	£5.45
Wherry Ale	3.8%	£5.45
Abbot Ale	5.0%	£5.85
Level Head IPA	4.0%	£6.15
Carlsberg Pilsner Lager	3.7%	£5.45
Birra Moretti	4.6%	£6.20
Madri	4.6%	£6.20
Guinness	4.1%	£6.20
Aspall Cyder	4.5%	£6.15

Bottles

Corona Lager	4.5%	£3.35
Magners Cyder	4.5%	£5.70
Kopparberg Mixed Fruit	4%	£5.70
Kopparberg Strawberry & Lime	4%	£5.70
Peroni Alcohol Free	0.0%	£5.15
Heineken Alcohol Free	0.0%	£5.15
Estrella Gluten Free Lager	5.5%	£5.15
Old Speckled Hen Gluten Free Ale	5%	£6.15
Guinness Zero	0.05%	£5.15
Thatchers Zero Cyder	0/0%	£4.15

Soft Drinks

Coke	£3.30
Diet Coke	£3.30
Lemonade	£3.30
Appletizer	£3.85
Elderflower Presse	£3.85
J20 Apple & Mango	£3.85
J20 Orange & Passionfruit	£3.85
J20 Apple & Raspberry	£3.85
Still Mineral Water (330ml)	£3.05
Sparkling Mineral Water (330ml)	£3.05
Large Mineral Water (750ml)	£6.05
Pineapple Juice	£3.05
Cranberry Juice	£3.05
Tomato Juice	£3.05
Orange Juice	£3.85
Pressed Apple Juice	£3.85
Juice & Lemonade	£3.85
Juice & Soda	£3.85
Cordial & Lemonade	£3.05
Cordial & Soda	£2.30
Orange Fruit Shoot	£2.05
Blackcurrant Fruit Shoot	£2.05
Tonic Water	£2.85
Slimline Tonic Water	£2.85
Lemon Tonic Water	£2.85

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