

# Menu

## Starters

<b>Bread &amp; Oil</b> v, ve, df Selection of breads with extra virgin olive oil & balsamic vinegar	£3.95
<b>Mixed Olives</b> v, ve, df, gf Marinated Greek Olive Selection	£3.50
<b>Aspall Ham Hock Terrine</b> gfa With spiced apple & cranberry chutney and a selection of breads	£5.95
<b>Wild Mushroom Risotto Balls</b> v With a tomato & sweet chilli jam	£5.95
<b>Tomato, Chili &amp; Ginger Soup</b> v, dfa, gfa, vea Served with bread	£4.95
<b>Prawn Cocktail</b> © df, gfa With sweet tomato oregano glaze on crunchy melba toast, mixed leaves & traditional marie rose sauce	£6.50
<b>Baked Camembert</b> Infused with garlic & rosemary, served with pieces of garlic crostini to dip and smother. Indulge to treat yourself or enough for two to share	£8.95
<b>Whitebait</b> © Served with bread, a wedge of fresh lemon & tartar sauce	£6.95

## Main Courses

<b>Roast Turkey</b> df, gf © Served with smoked streaky bacon around pork & chestnut stuffing, roast potatoes, cranberry gravy and seasonal vegetables	£11.95
<b>Venison Meatballs</b> gf © With roasted garlic mash, braised red cabbage and redcurrant gravy	£11.95
<b>Slow Roasted Pork Belly Strips</b> gf On a bed of root vegetable mash and braised red cabbage with wholegrain mustard sauce and crunchy crackling	£13.95
<b>Steak, Mushroom &amp; Old Speckled Hen Ale Pie</b> Topped with a short crust pastry lid, served with homemade chips and garden peas	£12.50
<b>Grilled Lambs Liver &amp; Streaky Bacon</b> gf © Served with onion gravy on a bed of creamy wholegrain mustard mash, topped with streaky bacon and fresh vegetables	£10.95
<b>Honey &amp; Mustard Chicken</b> gf © Breast of chicken pan-fried in cream, honey & wholegrain mustard sauce, mushroom & onion rice and fresh vegetables	£11.95
<b>Beef Lasagne</b> © Rich tomato sauce, garlic bread & homemade chips	£10.95

## From the Grill

<b>8oz Fillet Steak</b> dfa, gfa A quality cut, freshly grilled the way you like it, served with grilled tomato and mushrooms, homemade chips & fresh salad	£23.95
<b>10oz Sirloin Steak</b> dfa, gfa Freshly grilled the way you like it, served with grilled tomatoes and mushrooms, homemade chips & fresh salad	£21.95
<b>Steak Sauces</b> gf Cracked black pepper, Suffolk blue cheese, Creamy mushroom	£2.95
<b>8oz King Burger</b> 100% beef burger hand shaped, topped with mature cheddar & bacon, served in a brioche bap, homemade chips & creamy coleslaw	£11.95
<b>Turkey Burger</b> Minced turkey meat in a brioche bap with streaky bacon, black pepper cheese, thyme mayonnaise, homemade chips & creamy coleslaw	£10.95

## Fish

<b>Beer Battered Haddock</b> df Served with homemade chips and garden peas	£11.95
<b>Breaded Scampi</b> df © Large wholetail scampi, homemade chips and garden peas	£11.95
<b>Pan Fried Fillets of Sea Bass</b> df With 'risotto' style roasted red pepper and Tomato orzo pasta, rocket leaves to garnish	£15.95

## Vegetarian

<b>Mushroom, Nut &amp; Leek Filo Stack</b> v Creamy sauce with crunchy peanuts and crisp filo layers, baked new potatoes and rocket leaves	£12.95
<b>Vegan Spiced Mediterranean Vegetable Tagine</b> v, ve, df, gfa With tortilla chips and lemon & peanut rice	£10.95
<b>Macaroni Cheese</b> v © Made with smoked cheddar, served with garlic bread and fresh salad	£9.95
<b>Vegetable &amp; Nut Burger with Fried Egg</b> v In a brioche bap with homemade chips and creamy coleslaw	£10.95

## Children

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

<b>Beef Burger</b> Homemade steak burger in brioche bun with homemade chips and baked beans or garden peas	£5.95
<b>Chicken Nuggets</b> Made with whole chicken breast with homemade chips and baked beans or garden peas	£5.95
<b>Sausage, Chips &amp; Beans</b> df Suffolk butcher's pork sausages with homemade chips and baked beans or garden peas	£5.95

## Baguettes

<b>Oak Smoked Cheddar &amp; Caramelised Red Onion Chutney</b> v, gfa With a fresh dressed side salad	£6.50
<b>Hot Bacon, Lettuce &amp; Tomato</b> dfa, gfa With a fresh dressed side salad	£6.50
<b>Prawn Cocktail</b> dfa, gfa With a fresh dressed side salad	£6.50

## Sides

Creamy Coleslaw v, df, gf	£2.50
Beer Battered Onion Rings df	£2.50
Homemade Chips v, df	£2.50
Garlic Bread v	£2.50
Fresh Mixed salad v, gf, df	£2.50

## Homemade Desserts

<b>Pear &amp; Blackcurrant Crumble</b> Pears poached in blackcurrant & apple juices with a gluten free flapjack crumble top With raspberry sorbet v, ve, gf, df With vanilla Ice Cream v, gf	£5.95 £5.95 £5.95
<b>Seville Orange Marmalade Christmas Pudding</b> v With our homemade brandy sauce	£5.95
<b>Apple, Cinnamon &amp; Sultana Crumble</b> v © With custard	£5.95
<b>Warm Chocolate &amp; Walnut Brownie</b> v © A warm and chewy chocolate brownie topped with vanilla ice cream & chocolate sauce	£4.95
<b>Ginger Sponge Pudding</b> v A light airy sponge with sticky ginger syrup and double cream	£5.95
<b>Baileys &amp; Mars Bar Cheesecake</b> Our own recipe, creamy, smooth, dense cheesecake with chocolate and butterscotch sauce	£5.95
<b>Trio of Desserts</b> 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	£7.50
<b>Cheese Board</b> gf Selection of local cheeses with biscuits, homemade caramelised red onion chutney, and sticky walnuts	55 £7.95
<b>Homemade Morgan's Spiced Rum &amp; Raisin Ice Cream</b> gf, v	£4.50
<b>Raspberry sorbet</b> v, ve, df, gf © A refreshing sorbet	£4.50
<b>Two scoops of Dairy Ice Cream</b> gf, v © Choose from Vanilla, Chocolate & Strawberry	£3.95
<b>Diabetic Vanilla Ice Cream</b> v	£3.95
<b>Frozen Coffee &amp; Tia Maria Mousse</b> v, gf Dense and rich mousse served in an espresso cup for a smaller dessert option	£2.95

## Hot Beverages

Americano	£2.50
Cappuccino	£2.50
Latte	£2.50
Espresso	£2.25
Extra shot of Espresso	£0.25
Pot of English Blend Tea	£2.50
Earl Grey Tea	£2.50
Herbal Tea	£2.50
Mocha Latte	£2.50
Hot chocolate	£3.05

### 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.

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	
<b>White</b>						
1	Australia <b>CHARDONNAY</b> Tropical fruit flavours complimented by a crisp finish	2	£4.25	£5.75	£6.95	£19.95
3	Italy <b>PINOT GRIGIO</b> Fresh, fruity and easy drinking dry white classic Italian	2	£4.25	£5.75	£6.95	£19.95
10	Various Regions - (ask your server) <b>SAUVIGNON BLANC</b> Layer upon layer of intense gooseberry and grapefruit with a hint of asparagus	2	£4.25	£5.75	£6.95	£19.95
<b>Red</b>						
2	South Africa <b>SHIRAZ</b> Packed with vibrant fruit and full of character	M	£4.25	£5.75	£6.95	£19.95
6	Chile <b>MERLOT</b> Light plummy notes, ripe berry fruit, smooth and balanced	M	£4.25	£5.75	£6.95	£19.95
7	Chile <b>CABERNET SAUVIGNON</b> Smooth, full of cassis & black cherry flavours, with hints of coffee & dark chocolate	F	£4.25	£5.75	£6.95	£19.95
11	Spanish <b>RIOJA</b> Soft and fruity with ripe plum aromas	M	—	—	—	£20.95
15	France <b>CHATEAUNEUF-DU-PAPE, PERDIGAL</b> A soft but full, early ripening wine with a dominance of Grenache and spice	F	—	—	—	£27.99
18	Argentina <b>MALBEC</b> Bold and fruity with a super smooth finish	M	£4.25	£5.75	£6.95	£19.95
<b>Rose</b>						
4	Italy <b>PINOT ROSE</b> A delicate dry wine with fresh red berry fruit character	2	£4.25	£5.75	£6.95	£19.95
13	California <b>ZINFANDEL ROSE</b> Really good blush, easy drinking with hints of strawberry flavours and a soft finish	5	£4.25	£5.75	£6.95	£19.95
<b>Champagne &amp; Sparkling</b>						
19	<b>PROSECCO</b> Extra dry, flowery nuances of almond & ripe fruits	1	—	—	£7.25	£25.95
20	<b>MOET ET CHANDON</b> The Brut Imperial is a dry & elegant. The brand leader	1	—	—	—	£47.95

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

## Draught

Adnams Southwold	3.7%	£3.85
Abbot Ale	5.0%	£4.25
Wherry Ale	3.8%	£3.85
Yarbird Pale Ale	4.0%	£3.95
East Coast IPA	4.0%	£4.50
Carlsberg Pilsner Lager	3.7%	£3.85
Calvors Pilsner Lager	5.0%	£4.60
Peroni	5.0%	£5.20
Guinness	4.1%	£4.60
Aspall Cyder	5.5%	£4.50

## Bottles

Magners Cyder	4.5%	£4.15
Kopparberg Mixed Fruit	4%	£4.15
Kopparberg Strawberry & Lime	4%	£4.15
Adnams Ghost Ship Alcohol Free	0.5%	£3.00
Becks Blue Drive Alcohol Free	0.05%	£2.40
Estrella Gluten Free Lager	5.5%	£3.30
Old Speckled Hen Gluten Free Ale	5%	£3.95

## Soft Drinks

Coke	£2.45
Diet Coke	£2.45
Lemonade	£2.45
Appletizer	£2.95
Elderflower Presse	£2.95
J20 Apple & Mango	£2.95
J20 Orange & Passionfruit	£2.95
J20 Apple & Raspberry	£2.95
Still Mineral Water (330ml)	£2.20
Sparkling Mineral Water (330ml)	£2.20
Large Mineral Water (750ml)	£4.00
Pineapple Juice	£2.20
Cranberry Juice	£2.20
Tomato Juice	£2.20
Orange Juice	£2.95
Pressed Apple Juice	£2.95
Juice & Lemonade	£2.95
Juice & Soda	£2.95
Cordial & Lemonade	£2.30
Cordial & Soda	£1.55
Orange Fruit Shoot	£1.50
Blackcurrant Fruit Shoot	£1.50
Tonic Water	£2.05
Slimline Tonic Water	£2.05
Lemon Tonic Water	£2.05

## Whisky

Bells	40%	£2.95
Famous Grouse	40%	£2.95
Jameson's	40%	£3.60
Jack Daniels	40%	£3.60
Jim Beam	40%	£3.60
Malts (ask your server)	40%	£3.95

## Brandy

Three Barrels	38%	£2.95
Courvoisier XXX	40%	£3.75
Remy Martin	40%	£3.75
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%	£3.75
Bundaberg	37%	£3.75

## Gin

Gordon's	37.5%	£2.95
Pink Gin	37.5%	£3.75
Adnams Copper House	40%	£3.75
Bombay Sapphire	40%	£3.75
Bulldog	40%	£3.75
Plymouth	41.2%	£3.75
Hendrick's	41.4%	£3.75
Betty's (Distilled in Bacton, Suffolk)	42%	£3.75
Whiley Neil Rhubarb & Ginger Gin	43%	£3.75
Whiley Neil Blood Orange Gin	43%	£3.75
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%	£4.20
Grey Goose	40%	£4.20
Adnams East Coast	40%	£2.95