

Sunday Lunch Menu

Starters

Bread & Oil v

Selection of breads with extra virgin olive oil & balsamic vinegar £3.85

Mixed Olives v, gf

Marinated Greek Olive Selection £3.35

Aspall Ham Hock Terrine gfa

With spiced apple & cranberry chutney and a selection of breads £5.95

Wild Mushroom Risotto Balls v

With a tomato & sweet chilli jam £5.95

Tomato, Chili & Ginger Soup v, dfa, gfa

Served with bread £4.95

Prawn Cocktail © df, gfa

With sweet tomato oregano glaze on crunchy melba toast, mixed leaves & traditional marie rose sauce £6.15

Baked Camembert ④

Infused with garlic & rosemary, served with pieces of garlic crostini to dip and smother. Indulge to treat yourself or enough for two to share £8.65

Whitebait ©

Served with bread, a wedge of fresh lemon & tartar sauce £6.65

Main Courses

Roast Topside of British Beef gfa, dfa

With Yorkshire pudding, roast potatoes and fresh vegetables £11.95

Roast Turkey gfa, dfa

With sausage meat stuffing wrapped in streaky smoked bacon, roast potatoes and fresh vegetables £11.95

Roast Loin of Pork gfa, dfa

Crunchy crackling, homemade apple sauce, Yorkshire pudding roast potatoes and fresh vegetables £11.95

Vegetarian Nut Roast v

Vegetarian gravy, roast potatoes, fresh vegetables and a Yorkshire pudding £10.95

Steak, Mushroom & Old Speckled Hen Ale Pie

Topped with a short crust pastry lid served with homemade chips and garden peas £12.50

Beef Lasagne ©

Rich tomato sauce, garlic bread & homemade chips £10.95

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 £10.95

Beer Battered Haddock df

Served with homemade chips and garden peas £11.95

Side Dishes

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

Children

Childs Roast Dinner gfa, dfa £6.95

Beef Burger

Homemade steak burger in brioche bun with homemade chips & baked beans or peas £5.95

Chicken Nuggets

Made with whole chicken breast with homemade chips and baked beans or peas £5.95

Sausage, Chips & Beans df

Suffolk butcher's pork sausages with homemade chips and baked beans or peas £5.95

Homemade Desserts

Pear & Blackcurrant Crumble

Pears poached in blackcurrant & apple juices with a gluten free flapjack crumble top
With raspberry sorbet v, ve, gf, df £5.95
With vanilla Ice Cream v, gf £5.95

Seville Orange Marmalade Christmas Pudding v

With our homemade brandy sauce £5.95

Apple, Cinnamon & Sultana Crumble v ©

With custard £5.95

Warm Chocolate & Walnut Brownie v ©

A warm and chewy chocolate brownie topped with vanilla ice cream & chocolate sauce £4.95

Ginger Sponge Pudding v

A light airy sponge with sticky ginger syrup and double cream £5.95

Baileys & Mars Bar Cheesecake

Our own recipe, creamy, smooth, dense cheesecake with chocolate and butterscotch sauce £5.95

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 £7.50

Cheese Board gf

Selection of local cheeses with biscuits, homemade caramelised red onion chutney, and sticky walnuts £7.95

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

£4.50

Raspberry sorbet v, ve, df, gf ©

A refreshing sorbet £4.50

Two scoops of Dairy Ice Cream gf, v ©

Choose from Vanilla, Chocolate & Strawberry £3.95

Diabetic Vanilla Ice Cream v £3.95

Frozen Coffee & Tia Maria Mousse 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

v vegetarian

ve vegan

gf gluten free as standard

df dairy free as standard

gfa gluten free with substitutions

dfa dairy free 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		125ml	175ml	250ml	Bottle	
White						
1	Australia CHARDONNAY Tropical fruit flavours complimented by a crisp finish	2	£4.25	£5.75	£6.95	£19.95
3	Italy PINOT GRIGIO Fresh, fruity and easy drinking dry white classic Italian	2	£4.25	£5.75	£6.95	£19.95
10	Various Regions (ask your server) SAUVIGNON BLANC Layer upon layer of intense gooseberry and grapefruit with a hint of asparagus	2	£4.25	£5.75	£6.95	£19.95

Red

2	South Africa SHIRAZ Packed with vibrant fruit and full of character	M	£4.25	£5.75	£6.95	£19.95
6	Chile MERLOT Light plummy notes, ripe berry fruit, smooth and balanced	M	£4.25	£5.75	£6.95	£19.95
7	Chile CABERNET SAUVIGNON Smooth, full of cassis & black cherry flavours, with hints of coffee & dark chocolate	F	£4.25	£5.75	£6.95	£19.95
11	Spanish RIOJA Soft and fruity with ripe plum aromas	M	—	—	—	£20.95
15	France CHATEAUNEUF-DU-PAPE A soft but full, early ripening wine with a dominance of Grenache and spice	F	—	—	—	£27.99
18	Argentina MALBEC Bold and fruity with a super smooth finish	M	£4.25	£5.75	£6.95	£19.95

Rose

4	Italy PINOT GRIGIO ROSE A delicate dry wine with fresh red berry fruit character	2	£4.25	£5.75	£6.95	£19.95
13	California ZINFANDEL ROSE Really good blush, easy drinking with hints of strawberry flavours and a soft finish	5	£4.25	£5.75	£6.95	£19.95

Champagne & Sparkling

				200ml	Bottle	
19	PROSECCO Extra dry, flowery nuances of almond & ripe fruits	1	—	—	£6	£25.95
20	MOET ET CHANDON 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
Lambs 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