

Sample Menu

Starters / Light Meals

Soup of the day with Penny Bun baked baguette £5.50

Smoked mackerel pate with French toasts £5.50

Black pudding fritters with Guinness batter £4.50

Blythburgh pork rind crackling with Giggler cider apple sauce £3.00

Whipped seaweed butter with Greek olives and Penny Bun baguette £4.50

Seared local pigeon breast, blackberries, radish, pea-shoots £6.00

Penny Bun baguettes with a selection of fillings accompanied by a dressed side salad

Basket Meals

Scampi with hand cut sauté potatoes & homemade tartar £7.00

Whitebait with hand cut sauté potatoes & homemade tartar £7.00

Bramfield sausages with hand cut sauté potatoes & stokes tomato relish £7.00

Mains

Pan fried duck breast with dauphinoise potatoes, local greens & Suffolk blackberry consommé £14.95

Large plaice fillet paper baked with whipped seaweed butter, fresh asparagus & garlic new potatoes £14.95

Vegetable tagine with saffron, butternut squash, chickpeas, Israeli couscous & toasted almonds £10.95

Pearl barley risotto with petit pois, sugar snap peas, feta cheese & truffle oil £8.50 / £11.50

Bramfield sausages with mashed potatoes, onion gravy & Wangford greens £8 / £9

Wrapped chicken ballontine, streaky smoked Bramfield bacon, wild mushroom & goats cheese, garlic mash, Wangford greens & tarragon jus £12.95

Beef short rib with black treacle & broadside ale, red cabbage and fennel slaw, hasselback potatoes and salad £11.50

Roast rump of lamb, dauphinoise potatoes, feta, black lentils, local greens & tender stem broccoli £15.95

Slow cooked feather blade of beef, horseradish mash, local greens & smoked bacon jus £12.95

Herb crumb salmon supreme, fresh parsley crumb, horseradish & crushed new potatoes £13.95

Puddings

Sticky toffee pudding with butterscotch sauce & Caramel ice cream £4.50

Burnt cream with rose water & pistachio, fresh raspberries £4.50

Lemon and raspberry posset, toasted meringue £4.50

Apple & blackberry crumble & vanilla ice cream £4.50

Cheese £7.50

Local cheese plate, Baron Bigod, Smoked Dapple & Binham Blue served with poached pear, watercress, red onion marmalade & French toasts