



## STARTERS

**Potted Creamy Garlic Mushrooms** *with herb crust, crusty bread* (GFO) £6

**Chicken & Black Pudding Terrine** *piccalilli & toasted walnuts* £7

**Salmon Fishcake** *rocket, capers, lime dressing, shaved fennel* £7

**House Soup** *with crusty bread* (V, Ve) £5.50

**Duck Spring Roll** *with hoisin sauce & Asian slaw* £8

**Santorini Tomato Fritters** *with yogurt dip* (V, Ve) £6.50

## MAINS

**Blythburgh free range Confit Belly of Pork** *cider poached apple, fondant potato, bacon crisp, sage cream sauce* (GF) £16.50

**Pan fried Ox Liver** *crushed charlotte potatoes, silver skin onions, crispy pancetta, peas, red wine sauce* (GFO) £18.50

**Fillet of Sea Trout** *beetroot dauphinoise, heritage carrots, celeriac puree* (GFO) £17.50

**Thai Butternut Squash, Chick Pea & Spinach Curry**, *flat bread, mint raita, braised rice* (V, Ve) £14.50

**Asian King Prawn or Chicken Curry** *flat bread, mint raita, braised rice* £16 / £14

**10oz Ribeye Steak** *confit tomato, portobello mushroom, parmesan & truffle fries, mac n cheese* (GFO) £22

## Sides

*Hand cut triple cooked chips* £3.50, *House salad* £3, *Seasonal veg* £3, *Skinny fries* £3, *Cheesy chips* £4.50, *Garlic bread* £3, *Cheesy garlic bread* £4, *Mac N Cheese* £4.50, *Parmesan & Truffle Fries* £4.50

## DESSERTS

**Triple Chocolate Brownie** *with chocolate sauce, clotted cream* £7

**Vanilla Poached Pear** *chocolate fondue, hazelnut cream* £7

**Sticky Toffee Pudding** *with toffee sauce & vanilla ice cream* £7

**Vanilla Cheesecake** *with Mango ganache* £7

**Mini Guinness shot Crème Brulee** *with shortbread biscuit* £7

**Trio of Ice Cream** £4.50

**Cheeseboard:** *A selection of Black Bomber Cheddar, Suffolk Blue, Baron Bigod Brie, grapes, celery & crackers* £9