



SUNDAY MENU

1 Course £15, 2 course £20, 3 course £25

STARTERS

- Wild Mushrooms Arancini**, with truffle mayo OR roasted tomato sauce (V, Ve)
Baked Mango & Jalapeño Chicken Wings (GF)
Chicken Liver Parfait sweet pickled shallots, cornichons, red onion jam (GFO)
Thai Curried Carrot Soup toasted focaccia (GFO)

ROASTS / MAINS

- Blythburgh Free Range Belly of Pork**
Sirloin of Beef
Supreme of Chicken
Mariners Vegetarian Wellington (V, Ve)

Katsu Curry – Chicken or Vegan Tofu (V, Ve)
Mushroom Ragu with fresh tagliatelle pasta garlic olive oil sourdough (V, Ve)
Mariners Pie 'n' Mash with seasonal veg and a gravy

All roasts are served with braised savoy cabbage, glazed carrots, broccoli cauliflower cheese, roast parsnips, roast potatoes, yorkshire pudding and gravy (GFO)

DESSERTS

- Sticky Toffee Pudding** with toffee sauce & vanilla ice cream (Add a shot of Toffee Vodka £2)
Triple Chocolate Brownie with chocolate sauce, clotted cream
Brioche Bread & Butter Pudding and custard
Mini Guinness shot Crème Brulee with shortbread biscuit (Add a shot of Mini Guinness £2)
Apple Crumble and custard
Baked Cookie Dough with toffee sauce and vanilla ice cream
Trio of Ice Cream

Cheeseboard: A selection of Black Bomber Cheddar, Suffolk Blue, Baron Bigod Brie, grapes, celery & crackers Additional £9 or £3 supplement instead of dessert (Add a Port for £3)

Sides

Hand cut triple cooked chips £3.50,
Cheesy chips £4.50, Garlic bread £3, Cheesy garlic bread £4