



## SMALL PLATES

Grilled sourdough toast, garlic & herb butter (v)	4
Burrata, heritage tomato salad, basil oil(v)	8.5
Chilli & garlic prawns, spring onion, toasted sourdough	8.5
Breaded halloumi sticks, chipotle ketchup, roasted garlic aioli, pomegranate, spring onion (v)	7.5
Curried haddock & cod croquettes, peas, leeks, aioli	8.5
Spiced aubergine, coconut yoghurt, pomegranate, flatbread (vg)	7.5
Harissa hummus, flatbread (vg)	6.5
Ssamjang fried cauliflower, sweet peppers, ginger, spring onion	7.5

## ROASTS *All served with roast potatoes, roasted roots, seasonal greens & gravy*

Rump of beef, Yorkshire pudding, horseradish sauce	19
Waveney pork belly, Yorkshire pudding, apple sauce	17
Suffolk chicken, Yorkshire pudding, pork, sage & onion stuffing, pigs in blankets	18
Butternut squash, chickpea and baby spinach wellington (vg) - Yorkshire pudding on request	14.5
Slow roast lamb shoulder to share, Yorkshire puddings, mint sauce - served with cauliflower cheese	49

## MAINS

Beer battered haddock or halloumi (v), triple cooked chips, crushed peas & tartar sauce	16
Nourish bowl - harissa hummus, chickpeas, kale, avocado, pickled veg, baby spinach & tahini dressing (vg) add chicken 3   add prawns 4   add halloumi 3	12
Butternut squash & red lentil dahl, grilled broccoli, balsamic onions, coriander (vg/v)	13
Chalk stream trout, new potatoes, Tenderstem broccoli, samphire, lemon & tarragon butter	17

## SIDES

Roast potatoes 4.5   Cauliflower cheese (for 2) 6.5   Seasonal vegetables 4.5
Triple-cooked chips 4.5   Yorkshire pudding 1   Pigs in blankets 2.5   Pork, sage & onion stuffing 2

## DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.5
Dark chocolate & peanut butter brownie, stracciatella ice cream (vg)	6.5
Blackberry and gooseberry crumble, homemade custard	7
Ice cream (per scoop) - please ask your server for today's flavours	2