

The Menu

Glass of Contesse Prosecco NV, Italy	£6.25
Hendricks Gin, diced cucumber and cucumber tonic	£6.75

TO SHARE

Homemade Marinated Olives	£2.95
Home Baked Bread with hummus, pesto and Tapenade	£4.75
Home Baked Bread and balsamic oil	£3.95

The Suffolk Kitchen Share Board

£10.95

Homemade sausage roll, duck croquette, selection of cured meats, mozzarella, olives and roasted red peppers. Served with a plum and ginger chutney

STARTERS

<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Homemade Soup</td> <td style="text-align: right;">£4.95</td> </tr> <tr> <td colspan="2">Served with home baked bread.</td> </tr> <tr> <td>Cornish Scallops</td> <td style="text-align: right;">£8.50</td> </tr> <tr> <td colspan="2">Served with pea purée, prosciutto shards, pistachio crumb and lemon dressing</td> </tr> <tr> <td>Shredded Confit Duck</td> <td style="text-align: right;">£6.75</td> </tr> <tr> <td colspan="2">Bound in hoisin sauce, on toasted sourdough and pickled cucumber</td> </tr> <tr> <td>Caprese Salad</td> <td style="text-align: right;">£5.25</td> </tr> <tr> <td colspan="2">British buffalo mozzarella, with basil, tomatoes and oils</td> </tr> <tr> <td>Onion Bhajis</td> <td style="text-align: right;">£5.75</td> </tr> <tr> <td colspan="2">Served on a spiced onion puree, with mint and cucumber raita and finished with pickles red onion</td> </tr> <tr> <td>Smoked Haddock Fishcakes</td> <td style="text-align: right;">£6.25 / £12.25</td> </tr> <tr> <td colspan="2">With leek and Hereford Hop cheese finished with hollandaise sauce</td> </tr> </table>	Homemade Soup	£4.95	Served with home baked bread.		Cornish Scallops	£8.50	Served with pea purée, prosciutto shards, pistachio crumb and lemon dressing		Shredded Confit Duck	£6.75	Bound in hoisin sauce, on toasted sourdough and pickled cucumber		Caprese Salad	£5.25	British buffalo mozzarella, with basil, tomatoes and oils		Onion Bhajis	£5.75	Served on a spiced onion puree, with mint and cucumber raita and finished with pickles red onion		Smoked Haddock Fishcakes	£6.25 / £12.25	With leek and Hereford Hop cheese finished with hollandaise sauce		<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">Sea Bass Fillet</td> <td style="text-align: right;">£17.25</td> </tr> <tr> <td colspan="2">Served on a summer vegetable ratatouille with sea salt, garlic and rosemary parmentier potatoes (recommended wine - Chenin)</td> </tr> <tr> <td>Coconut Dal</td> <td style="text-align: right;">£16.25</td> </tr> <tr> <td colspan="2">Red lentils cooked in a spiced coconut sauce, served with roasted butternut squash and cauliflower, finished with a cooling carrot salad (recommended wine - Shiraz)</td> </tr> <tr> <td>Roasted Lamb Rump</td> <td style="text-align: right;">£17.95</td> </tr> <tr> <td colspan="2">With dauphinoise potatoes, minted pea purée and broad beans (recommended wine - Montevista Carmenere)</td> </tr> <tr> <td>Day Boat Catch of The Day</td> <td style="text-align: right;">£17.50</td> </tr> <tr> <td colspan="2">With crushed lemon herb potatoes, vegetables and a dill butter sauce (recommended wine - Pinot Grigio)</td> </tr> <tr> <td>Roasted Chicken Supreme</td> <td style="text-align: right;">£16.95</td> </tr> <tr> <td colspan="2">On a bed of puy lentils mixed with bacon and broccoli. Finished with fresh salsa verde (recommended wine - Sauv' Blanc, NZ)</td> </tr> </table>	Sea Bass Fillet	£17.25	Served on a summer vegetable ratatouille with sea salt, garlic and rosemary parmentier potatoes (recommended wine - Chenin)		Coconut Dal	£16.25	Red lentils cooked in a spiced coconut sauce, served with roasted butternut squash and cauliflower, finished with a cooling carrot salad (recommended wine - Shiraz)		Roasted Lamb Rump	£17.95	With dauphinoise potatoes, minted pea purée and broad beans (recommended wine - Montevista Carmenere)		Day Boat Catch of The Day	£17.50	With crushed lemon herb potatoes, vegetables and a dill butter sauce (recommended wine - Pinot Grigio)		Roasted Chicken Supreme	£16.95	On a bed of puy lentils mixed with bacon and broccoli. Finished with fresh salsa verde (recommended wine - Sauv' Blanc, NZ)	
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STEAK DISHES

Locally Sourced Steaks, from highly respectable *Pete Jeffries Butchers*, Cheltenham

Served with homemade skin on fries, slow cooked tomato, mushrooms and salad.

Rib-eye (best served med)	£21.95
Fillet (best served med/rare)	£24.95
Add a sauce:	£2.50
Peppercorn sauce, Oxford Blue cheese,	

MAIN DISHES

Caesar Salad	£12.95
Cos lettuce, caesar dressing, anchovies and shavings of parmesan (with chicken add £3.00)	

SIDE ORDERS

Buttered Carrots	£2.75
Local Grown Mixed Leaf Salad	£2.75
Crushed herb Potatoes	£2.75
Skin-on Fries	£2.75
Buttered Local Beans	£2.75