



Nibbles

- Woosters focaccia *(ve)* 5.50
Perello gordal olives *(ve)* 5.50
Ricotta gnudi, sage butter 5.50
Paprika pork belly bites 5.50
Ham hock bon bons 5.50
Chips *(ve)* 5.50
Parmesan truffle fries *(v)* 5.50
Rocket & parmesan salad *(v)* 5.50

Sharing

Deli board 15.00

Charcuterie, salmon, pork belly bites, ricotta gnudi, pickles, olives, Woosters focaccia

Gardeners board (v) 14.00

Hummus, beetroot, mozzarella, pickles, olives, Woosters focaccia

Boards are priced per person, suitable as a main course for 1 or for 2 to share as a starter

Whole camembert,
Stokes fig chutney, cornichons, Woosters focaccia *(v)* 17.00

Keens cheddar, Baron Bigod, Suffolk blue,
Stokes fig chutney, crackers *(v)* 12.00

V (Vegetarian) VE (Vegan)

If you have any specific dietary requirements or require allergy information, please ask a team member.

Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 10% service charge will be added to your bill.

CARD & CONTACTLESS PAYMENTS ONLY

Favourites

Draught

Wilde Pilsner *4.4% pint* 5.80

Counterfeit *4% pint* 6.80

Aspalls Cyder *4.5% pint* 6.00

Low Alcohol

Guinness 0.0 *440ml, 0.05%* 5.80

Adnams Ghostship *500ml, 0.5%* 5.50

Cocktails

Limoncello Spritz 10.50

Negroni 10.00

Suffolk Distillery Wolfbury gin & Fever tree mediterranean tonic 7.30

Sparkling Wine

Burnt House Vineyard, Brut, *Suffolk, England, 2022, 12%* 12.10

White Wine

Quintas das Arcas, Belenus Vinho Verde, Vinho Verde, Portugal, 2025, 10% 7.30

Domaine Guillaman, Cote des Gascogne, *Gascogne, France, 2025, 11.5%* 7.50

Red Wine

Beppe Morchetta, Merlot/Corvina, *Italy, 2024, 12%* 7.10

Coquille de Terre, Old Vine Carignan, *France, 2025, 12.5%* 7.90

Draught Beer

Wilde Pilsner *4.4% lager, golden, crisp* 5.80 / 2.90

Counterfeit *4% pale, bitter, citrus, gluten free* 6.80 / 3.40

Table Beer *2.7% small IPA, floral, full bodied* 5.80 / 2.90

Jazz Hands *6.2%, Hazy IPA, tropical fruit, bitter* 7.20 / 3.60

Obsidian *4% creamy nitro stout* 6.00 / 3.00

Our draught beer is brewed by our own brewery Brewshed just down the road in Ingham.
Available as pints or halves

Draught Cider

Aspall Cyder *4.5% fruity, dry, thirst quenching, made in Suffolk* 6.00 / 3.00

Cans

American Blonde *5.5% American pale ale, crisp, bitterness, citrus* 4.70 / 3.10

Counterfeit *4% pale ale, crisp, fruity, citrus* 4.70 / 3.10

Vanilla Porter *4.7% dark, coffee, chocolate, porter* 4.50 / 3.10

Mean Milo *4.0% NZ & US Hops, session IPA* 4.40 / 3.50

Zest Intentions *6.2% Sour, blood orange, peach, gooseberry* 5.30 / 3.50

All cans are 330ml & are available to drink in or takeaway. Make it an 8 can gift box to receive
10% off.

Bottles

Rekorderlig, Wild Berry *4% 500ml* 7.10

Peroni *5.1% 330ml* 5.40

Corona *4.5% 330ml* 5.40

Low Alcohol

Peroni Zero, *0.0% 330ml* 4.60

Guinness 0.0 *0.05% 440ml* 5.80

Adnams Ghostship *0.5%, 500ml* 5.50

'Dr Lo' Sparkling Riesling *0.5%, 125ml* 5.50

Juices

Eager Orange / Apple / Cranberry / Pineapple Juice 5.00 / 3.90

Big Tom Spiced Tomato Juice 4.30

Maynards House Apple & Raspberry Juice 4.50

Tonic & Sodas

Riviera Cola / Diet Cola / Lemonade *pint or half* 4.70 / 3.20

Coke / Diet Coke / Coke Zero *330ml* 4.50

Bottle Green Elderflower Presse *330ml* 4.50

Fentimans Rose Lemonade *275ml* 4.50

Appletiser *330ml* 4.30

San Pellegrino Aranciata Roassa / Limonata *330ml* 4.00

Fever Tree Ginger Beer / Ginger Ale / Grapefruit Soda *250ml* 2.95

Fever Tree Tonic Water / Refreshingly Light / Mediterranean / Elderflower /
Aromatic *250ml* 2.95

Blackcurrant / Orange / Lime Cordial *Still or Sparkling* 1.55

Gin

Dry & Citrusy

- Beefeater Dry Gin 4.20
- Suffolk Distillery Suffolk Dry 4.50
- Tanqueray No.10 5.50
- Malfy Limone 5.10

Floral & Aromatic

- Brockmans 5.30
- Suffolk Distillery Wolfbury 4.80
- Roku 5.40
- Hendricks 5.00
- Monkey 47 6.50

Fruity

- Suffolk Distillery Rhubarb 4.80
- Suffolk Distillery Mandarin & Cranberry 4.80
- Malfy Rosa 5.10
- Beefeater Pink Strawberry 4.40

Pair with Fever Tree Tonic Water / Refreshingly Light / Mediterranean / Elderflower / Aromatic *250ml* 2.95

Our Standard Serve is 25ml

Spirits

Vodka

Absolut Vodka 4.20

Absolut Citron 4.50

Absolut Vanilla 4.50

Suffolk Distillery Salted Caramel Toffee Vodka 4.80

Grey Goose 5.50

Black Cown 5.70

Rum

Havana Club 3 Year 4.50

Alkemy Distillery, Spiced Gold 4.80

Havana Club Especial 4.70

Captain Morgan Spiced Rum 4.30

Suffolk Distillery Spiced Rum 4.80

Kraken Black Spiced Rum 5.20

Captain Morgan Dark Rum 4.30

Diplomatic Reserva Exclusiva Dark Rum 6.50

Whiskey & Bourbon

Makers Mark 5.50

Woodfords Reserve Rye 6.70

Famous Grouse 4.20

Jameson 4.20

Glenfiddich 12 Year 5.60

Talisker 10 Year 6.30

Our Standard Serve is 25ml

Cocktails

Classics

Espresso Martini 11.00

Absolut vanilla vodka, double espresso, kahlua, sugar syrup

Available classic, flat white or salted caramel

Sour 13.00

Lemon juice, sugar syrup, angostura bitters, egg white

Available with Disaronno, Makers Mark or Midori

Old Fashioned 10.00

Makers mark, brown sugar, bitters

Negroni 10.00

Suffolk Distillery dry gin, Campari, Martini Rosso

John Collins 10.00

Suffolk Distillery dry gin, lemon juice, sugar syrup, bitters, cherries, soda

Martini 12.00

The options are endless, gin or vodka, shaken or stirred. You tell us & we'll create the perfect martini for you.

Rhubarb & Custard 13.00

Licor 43, Suffolk Distillery rhubarb gin, lemon juice, sugar syrup, egg white

Wilde Lilly 11.50

Absolut vodka, St Germain, lemon juice, sugar syrup, cranberry juice

Hard lemonade 8.50

Limoncello, lemon juice, sugar syrup, soda

Margarita 10.50

Tequila, Cointreau, lime juice, agave

Available classic, spicy, apple maple or Midori

Mojito 9.00

Havana Club 3yr rum, mint, lime juice, sugar

Jungle Bird 11.00

Dark rum, Campari, pineapple juice, lime, sugar

Favola 11.00

Suffolk distillery dry gin, Italicus liquor, limoncello, lemon juice, sugar syrup

Looking for something classic or custom? Ask your server — if we have the ingredients we're happy to mix up your favourites!

Cocktails

Spritz

All our spritz are served in the classic way, 3 parts prosecco, 2 parts liqueur, 1 part soda

Aperol 10.50

Bittersweet, citrus, herbs

Hugo 11.00

Elderflowers, elderberries, mint, tangy citrus

Sarti 10.50

Blood orange, passionfruit, mango

Limoncello 10.50

Bright, sweet, citrusy, tart

Mocktails

Ginger Storm 8.00

Seedlip grove spice 94, ginger beer, apple juice, sugar syrup, lemon juice

Shirley Temple 4.50

Ginger ale, grenadine, lime juice

Homemade Lemonade 4.50

Fresh lemon, lemon juice, sugar syrup

Available Still or Sparkling

Strawberry & Mint 5.50

Strawberry syrup, mint leaves, lime juice, soda water

Elderflower Fizz 9.00

Elderflower cordial, 'Dr Lo' Sparkling wine, soda water

If you have any specific dietary requirements or require allergy information, please ask a team member.

Please be aware that food containing allergens are present on our bar

A discretionary 10% service charge will be added to your bill.

CARD & CONTACTLESS PAYMENTS ONLY

White Wine

		175ml	250ml	Carafe 500ml	Bottle 750ml
01	Bodegas Bastida, El Blanco de Lela del Mar <i>Field Blend, Vino de España, Spain, NV, 12%</i> Fresh, delicious & fun. Bright, ripe & tropical, this a real fruit bowl of flavours.	6.60	9.00	18.00	24.50
02	Quintas das Arcas, Belenus Vinho Verde <i>Arinto/Loureiro/Trajadura, Vinho Verde, Portugal, 2025, 10%</i> Majorly refreshing, crisp & spritzzy with flavours of green apple, lime zest & a touch of tropical passion fruit. Like a vinous Corona.	7.30	9.90	19.80	27.00
03	Domaine Guillaman, Cote des Gascogne <i>Colombard/Sauvignon Blanc, Gascogne, France, 2025, 11.5%</i> Zip, smack, pow! Brimming with citrus fruits & exotic white peach with a zingy crisp freshness. Another glass please	7.50	10.30	20.60	28.00
04	The Wine People, DeNatile Fiano <i>Fiano, Sicily, Italy, 2024, 13%</i> Juicy, soft & fruity with flavours of pear, almond & citrus. Like Pinot Grigio for grown ups.	8.10	11.00	22.00	30.00
05	Funkstille, Gruner Veltliner <i>Gruner Veltliner, Niederosterreich, Austria, 2025, 12%</i> Subtle exotic hints, ripe pear & fresh citrus flowers, a dry wine with complex flavours. Palate is rich with flavours of melon & grapefruit with a refreshing zippy finish.	9.40	12.90	25.70	35.00
06	Ant Moore, Spinning Top <i>Sauvignon Blanc, Marlborough, New Zealand, 2024, 12.5%</i> Refreshing, lively & spicy. Just as a classic Marlborough Sauvignon Blanc should be. Tangerine peel, lemon grass & lime with a subtle jalapeno tang.	9.70	13.20	26.40	36.00
07	Tenuta Laramé, Terre del Conte Roero Arneis <i>Arneis, Piedmont, Italy, 2025, 13%</i> Soft, charming & gentle with flavours of peach, almonds & something faintly floral. Under the radar deliciousness.	10.70	14.70	29.40	40.00
08	Domaine Fournillon et Fils, Chablis <i>Chardonnay, Burgundy, France, 2022, 12.5%</i> Quintessential Chablis. Very bright & fresh with lots of green apple, lemon & chalky minerality. Uber refreshing with a nicely rounded mouthfeel.	12.10	16.50	33.00	45.00

Rose & Orange Wine

		175ml	250ml	Carafe 500ml	Bottle 750ml
21	Bella Modella, Pinot Grigio Rose <i>Pinot Grigio, Abruzzo, Italy, 2025, 11%</i> A smashing little Pinot blush. Delicate & seductive with strawberry lace aromas followed by a palate of crisp, juicy, creamy fruit.	6.60	9.00	18.00	24.50
22	Bodega Nekeas, Pale Rosado <i>Garnacha/Merlot, Navarra, Spain, 2025, 13%</i> Crisp, refreshing & bone dry. Ultra pale, softly citrusy & floral with a little spice & a long, zesty finish.	9.40	12.90	25.70	35.00
23	Chateau L'Escarelle, Les Deux Anges Rose <i>Grenache/Syrah, Provence, France, 2025, 13.5%</i> Refined, sexy & elegant. This is the pinnacle of Provençal rosé. Aromas of wild strawberry & citrus. The palate is clean & fresh with beautiful smoothness.	12.30	16.90	33.80	46.00
24	Funkstille, Skin Contact, Orange Wine <i>Grüner Veltliner/Muscat/Chardonnay/Gewürztraminer, Niederosterreich, Austria, 2025, 12%</i> Juicy! This is what great skin contact wines should be about... Lovely ripe fruits of peach & apricot with some herbs, a little gingery spice & a very subtle tannic grip	9.10	12.50	25.00	34.00

Sparkling Wine

			125ml	Bottle 750ml
51	Terre dei Buth, Prosecco Spumante Extra Dry <i>Glera, Veneto, Italy, NV, 11%</i> Elegant, charming bubbly with aromas of ripe green apple & juicy peach. Velvety & zingy at once on the palate. A glass before dinner slips down easily.		7.10	34.00
52	Maison Jaffelin, Cremant de Bourgogne Rose <i>Pinot Noir/Gamay/Chardonnay, Burgundy, France, NV, 12%</i> Bright, fresh & fruity with luscious berry fruits, rose petal & red apple flavours. Just a touch of buttery richness. A brilliant Champagne alternative.		9.40	45.00
53	Burnt House Vineyard, Brut <i>Chardonnay/Pinot Noir/Meunier, Suffolk, England, 2022, 12%</i> One of the brightest, most expressive English Sparkling Wines we have tasted, from just down the road. Burnt House's Brut is bursting with citrus, while on the palate the wine shows pear, peach, honey & toasty notes. Refined, impressive, delicious.		12.10	58.00
55	Dr Loosen, Dr Lo' Sparkling Riesling <i>Riesling, Mosel Valley, Germany, NV, 0.5%</i> A crisp, fresh & vibrant alcohol free sparkling Riesling from legendary German Riesling producer, Dr Loosen. Fresh & vibrant with citrus & tropical fruit flavours.		6.00	27.50

Red Wine

		175ml	250ml	Carafe 500ml	Bottle 750ml
31	Bodega Bastida, El Tinto de Lela del Mar <i>Field Blend, Vino de Espana, Spain, NV, 13%</i> Soft, juicy & round. This is full of sunshine with aromas of roasted fruits, cacao & spices.	6.60	9.00	18.00	24.50
32	Beppe Morchetta, Beppe Red <i>Corvina/Merlot, Veneto, Italy, 2025, 12.5%</i> Bright & fruity. Succulent cherry & plum flavours mingle with a lively acidity. Soft tannins make this a truly gluggable lunch time red.	7.10	9.80	19.50	26.50
33	Bodegas Campoameno, Finca Besaya' Rioja Crianza <i>Tempranillo/Garnacha, Rioja, Spain, 2021, 14%</i> Full, smooth & well rounded with a nose of ripe red fruit & a touch of vanilla from a dip in the oak. Really classic, cracking Rioja.	7.70	10.50	20.90	28.50
34	Coquille de Terre, Old Vine Carignan <i>Carignan, Languedoc, France, 2025, 12.5%</i> Inky, luxurious old vine Cariganan with plenty of lush black fruits & soft, velvety tannins. This slips down a little too easily.	7.90	10.90	21.70	29.50
35	Bodega Staphyle, Iris Malbec <i>Malbec, Mendoza, Argentina, 2025, 13.5%</i> Classic Malbec. Juicy with a beautifully seductive feel. Think of fresh sliced plum, bright sweet cherries & just a hint of coconut. An everyday type of luxury.	8.60	11.80	23.50	32.00
36	Cave de Julienas-Chaintre, Beaujolais-Villages Cuvee Six <i>Gamay, Beaujolais, France, 2023, 14%</i> Smooth & easy going with a lovely ripe red fruit character. From six outstanding plots across all of Beaujolais, this is a lot of juice for the price tag!	9.10	12.50	25.00	34.00
37	Cantine Povero, Marida Barbera d'Asti <i>Barbera, Piedmont, Italy, 2023, 13.5%</i> Rich & full with subtle notes of incense, spices & liquorice all combining. Warming & soft with supple tannins & refreshing acidity.	10.50	14.30	28.60	39.00

Pudding & Port

61	Domaine des Baumard, Coteaux du Layon <i>Chenin Blanc, Loire Valley, France, 2023, 11.5%</i> Lucious, sweet & honeyed with a steely minerality & a zippy freshness. A kaleidoscope of tropical fruits compliment such a variety of desserts.			100ml	Bottle 375ml
					9.70 29.00
62	Niepoort, Ruby Dum <i>Port blend, Douro Valley, Portugal, NV, 19.5%</i> Bright, bold, & full of mischief with juicy red fruit & a devil-may-care attitude. Unusually bright & ready for drinking now, this is best served by itself after a meal or indeed with cheese and cigars.			100ml	Bottle 750ml
					7.90 47.00

White Wine

Bottle
750ml

- 09 Casal Farneto, Collequieto Pecorino** **36.00**
Pecorino, Marche, Italy, 2024, 13.5%
Crisp, bright & mineral with notes of citrus peel, pear & a faint herbal edge that hints at wild fennel. A lovely snappy salinity on the finish.
- 10 Tenuta del Melo, Gavi** **41.00**
Cortese, Piedmont, Italy, 2024, 12.5%
Very fine Gavi to rule all others. Soft & mineral, with bright orchard fruit & candied citrus with a touch of honey. Ever so drinkable.
- 11 El Camron, Albarino** **42.00**
Albarino, Rias Baixas, Spain, 2024, 13%
Just outstanding Albariño. Zesty & electric, but with depth & richness. Destined to be drunk with seafood.
- 12 Domaine Reine Juliette, PicPool Party** **44.00**
Piquepoul Blanc, Languedoc, France, 2025, 12.5%
Perfect Picpoul. As pure & pristine as glacier run-off with faint notes of citrus, white blossom & crushed oyster shell. Zesty & salty on the palate with green apple crunch.
- 13 Domaine Lebrun, Pouilly-Fume** **49.00**
Sauvignon Blanc, Loire Valley, France, 2024, 13%
Classic, flinty, mineral Sauvignon Blanc from the Loire, oozing charm & character. Racy & fresh with a hint of smoke & citrus, this is begging to be enjoyed on a summers day, on the terrace with good snacks & company.
- 14 Weingut Donnhoff, Riesling QbA** **52.00**
Riesling, Nahe, Germany, 2024, 10%
Light & refreshing with a beautiful fruit sweetness, balanced by searing, refreshing acidity. A real joy. Arguably the best Riesling producer in the world.
- 15 Domaine Billard Pere et Fils, Hautes-Cotes de Beaune Blanc La Justice** **58.00**
Chardonnay, Burgundy, France, 2024, 13%
Properly delicious white Burgundy. Classical & refined in style with toasty, buttery indulgence behind some bright citrus & baked apple fruit character. Rich, layered & classy.

Sparkling

- 56 Champagne Pol Roger, Brut Reserve** **90.00**
Chardonnay/Pinot Noir/Meunier, Champagne, France, NV, 12%
Decadent, rich & simply charming. Flavours of stewed apple, mango and lavender honey in a toasted brioche roll. Very classy indeed.
- 57 Champagne Billecart-Salmon Rosé Brut** **125.00**
Chardonnay/Meunier/Pinot Noir, Champagne, France, NV, 12%
Routinely cited by critics as the world's most elegant rosé Champagne. Light & effortless with flavours of crushed berries, white flowers & white pepper. Morning, noon & night, please.

Red Wine

Bottle
750ml

- 38 Bella Modella, Primitivo** **27.00**
Primitivo, Puglia, Italy, 2025, 13%
Rich, round & juicy, this is perfect Primitivo. Lovely blackcurrant, violet, fig & spice aromas continue onto the full, soft palate.
- 39 Bodegas Agronavarra, Perdido** **31.00**
Tempranillo, Navarra, Spain, 2023, 13.5%
Absolutely delicious, ripe & juicy red with so much joy & energy. Soft, round & smooth with flavours of dark cherry, plum & vanilla. This is so food friendly.
- 40 Adega de Penalva, Dao Tinto** **34.00**
Jaen/Tinta Roriz/Touriga Nacional, Dao, Portugal, 2024, 12.5%
This lively number leaps from the glass. Bursting with cherries & violets on the nose, with a distinct pink peppercorn spice on the palate. It is at once energetic with pure fruit character, but masterfully balanced by some delicate, dusty tannins.
- 41 Chateau Hauts de Gadet, Cuvee Moulin Haut Medoc** **44.00**
Cabernet Sauvignon, Merlot, Bordeaux, France
Classic, classy Claret. Everything that hedonists love; Blackcurrant, plum & graphite with a roasted meat finish. This wine smells of Sunday lunch.
- 42 Cave de Gigondas, Vacqueyras Seigneur du Raveil** **52.00**
Grenache/Syrah/Mourvedre, Southern Rhone, France, 2022, 14%
Deep, brooding & powerful with plenty of spice & all things nice. The nose is reminiscent of roasting red meats & blackberry compote with a subtle herby note to it. Fans of nearby Châteauneuf-du-Pape should try this...
- 43 Domaine Belleville, Mercurey 'Champ Ladoy'** **66.00**
Pinot Noir, Burgundy, France, 2023, 13%
This is classic. Subtly black fruited with a hint of spice, plus a delicate whiff of forest floor & oak. The palate is juicy, slightly more red fruited & has soft tannins.
- 44 Agricola Marrone, Barolo** **80.00**
Nebbiolo, Piedmont, Italy, 2021, 14.5%
Perfumed, in a delicate, haunting way. Then deeply earthy: mushrooms, tart cherry & truffle. Elegant & fine, this is Barolo in a very fine get-up.

Hot Drinks

Our hot drinks are made with full fat milk as standard. Oat milk is available at no extra charge. Want your coffee iced? Just ask.

Espresso 3.00

Macchiato 3.10

Americano 3.10

Flat white 3.30

Cappuccino 3.50

Latte 3.60

Mocha 3.80

Add syrup to any coffee
Vanilla, Caramel or Hazelnut 1.00

Pot of Novus Tea 3.30

English breakfast / Earl Grey / Mint / Green / Pomegranate

Marimba Hot Chocolate *Milk (v) or Dark (ve)* 4.00

Add Marshmallows 0.65
Add Whipped Cream 0.65

Liquor Coffee 9.00

Your favourite spirit, americano, brown sugar, cream

Baileys Latte 9.00

Baileys, double espresso, steamed milk

Digestif

Martell VS *25ml* 4.50

Torres 10 *25ml* 4.00

Courvoisier *25ml* 6.00

Frangelico *25ml* 4.00

Licor 43 *25ml* 3.50

Woodfords Reserve Rye *25ml* 6.50

Drambuie *25ml* 4.60

Talisker 10 year *25ml* 6.00

Glenfiddich 12 year *25ml* 5.40

VINO GUSTO



Our wines are supplied by our wine shop, Vino Gusto.

The mission is simple: discover deliciousness. We have a philosophy of no bad choice when it comes to choosing wines from our list.

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**27 Hatter Street
Bury St Edmunds
Suffolk, IP33 1NE**

Mon - Fri: 10:30 - 18:30
Sat: 10:30 - 20:30
Sun: 10:30 - 16:30



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