Sunday Dining

Starters - please refer to the nibbles menu on your table or ask your server

Roast Dinners

Our traditional roast dinners are prepared using local ingredients and freshly cooked using triple cooked roast potatoes, cauliflower cheese, honey & mustard carrots, swede mash, braised red cabbage, Yorkshire pudding & allotment greens. Our homemade gravies are carefully prepared during the week for a rich, delicious flavour.

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	oast Suffolk Beef Sirloin ed wine beef gravy (GFO, DFO)	£24
	low Roast Leg of Suffolk Lamb age & onion stuffing, red wine beef gravy (GFO, DFO)	£26
	oast Chicken Supreme age & onion stuffing, chicken gravy (GFO, DFO)	£22
	low Cooked Blythburgh Pork Belly rackling, sage & onion stuffing, spiced cider & pork gravy (GFO, DFO)	£22
	piced Beetroot & Butternut Squash Wellington nyme gravy (V) Full Inn Classics	£20
Honey & Mustard Glazed Smoked Suffolk Ham fried hens' eggs, triple-cooked chips (GFO, DF)		£17
Ale Battered Haddock & Triple Cooked Chips minted crushed peas & homemade tartar sauce		£18
8oz Sirloir with triple co peppercorn	n Steak ooked chips, rocket & Winchester cheese salad sauce/ blue cheese butter/ garlic & herb butter (GFO)	£26
•	lam & Leek Pie d chips, allotment vegetables, chicken 7 thyme gravy	£21
	emade Beef Burger ny cheese, streaky bacon, roasted red onions, smoked mayo, baby gem, tomato D, DFO)	£18 o, skin
Chilli Bear sweet chipo (V)	ា Burger tle mayonnaise, crispy onions, baby gem, beef tomato, pickled onions & skin on	£16 fries
Caesar Sa crispy fried I house Caesa	buttermilk chicken thigh, white anchovies, Old Winchester cheese, sourdough c	£18 routons,
	Skin-On Fries (V, GFO, DFO, PBO) Cauliflower Cheese (V)	£5 £6

Roast Potatoes (GFO, DF, V)
Mixed Leaf Salad (V, GF, DF)

Triple-Cooked Chips (V, GFO, DFO, PBO)

Allotment Greens, Herb Butter (V, GF, DFO)

£6

£6

£5

£5