

# THE SUFFOLK MILE

Our evening menu

*"Built around a 40-mile radius, our menu celebrates the best of Suffolk, with over 80% of our fresh ingredients sourced locally including our allotment"*

## Nibbles

Marinated Olives £8  
(df, gf, v)

Homemade Pork Scratchings £6  
(df, gf)

Acre Farm Sourdough £5  
*House butter (v)*

## To start

Beetroot tartare £8  
*Smoked crème fraîche, Old Winchester (gf, v)*

Suffolk ale rarebit £12  
*Soused Butley mussels, Acre Farm sourdough (gfo)*

Pinney's smoked haddock omelette £12  
*Hollandaise sauce (gf)*

Roast Jerusalem artichoke £8  
*Suffolk lentils, seeds, pear, sherry vinegar (gf, v, df, pbo)*

## To follow – Classics

Steak & Guinness pie £17  
*Buttered mash & beef gravy*

Ale-battered haddock £21  
*hand-cut triple-cooked chips, minted crushed peas, tartar sauce & curry sauce*

Homemade double beef burger £19  
*Emmental, bacon jam, gherkin, burger sauce, baby gem & skin-on fries (gfo, dfo)*

Dry-aged 8oz Suffolk sirloin steak £27  
*Old Winchester & rocket salad, hand-cut triple-cooked chips & peppercorn sauce or blue cheese butter or garlic herb butter (gfo)*

Reuben's pork sausages £17  
*Buttered mash & onion jus (gf, dfo)*

## To follow - Seasonal

Gressingham duck £21

*Poached rhubarb, celeriac fondant & port jus (gf)*

Blythburgh pork £21

*Baked apple, crispy sage & jus (gf, dfo)*

Treacle-cured venison haunch £20

*Heritage carrots, pear, red wine jus*

Salt-baked celeriac £18

*Sprout verde, ajo blanco & smoked almonds (gf, df, v, pbo)*

Pan Fried Stone Bass £24

*Champagne sauce, winter roots & crushed potatoes (gf)*

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## Sides

Root vegetable gratin £9  
(gf, v)

Rocket salad £6

*honey & mustard dressing, toasted seeds & Old Winchester (gf, v)*

Sprouting broccoli £8  
*toasted almonds & garlic (gf, v, dfo)*

Roast cauliflower £7  
*Binham Blue & parsley (v)*

Crushed roast new potatoes £7  
*smoked Maldon salt (gf, v)*

Skin-on fries, £7  
*Old Winchester*

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## Puddings

Dark chocolate fondant, Alder Tree vanilla ice cream (v) £12

Yorkshire forced rhubarb & custard tart, crème fraîche £12

Baileys or Frangelico affogato, vanilla ice cream & espresso £12

Lemon posset, cardamom shortbread £9

Selection of homemade chocolate truffles £6

Baron Bigod & Binham Blue cheeseboard grapes, celery, chutney & artisan biscuits (gfo) £12

Trio of local Alder Tree ice cream – vanilla, chocolate, blackcurrant, gooseberry and elderflower & stem ginger and rhubarb (gf, v) £7

Please make your server aware of any allergies.

v/vo - Vegetarian/Option, gf/gfo - Gluten Free/Option, df/dfo - Dairy Free/Option, pb/pbo - Plant Based/Option

We add a discretionary 10% gratuity to your bill, which goes directly to our staff. If you would prefer not to pay gratuity, please let us know & we will remove it.