

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)

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

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.