

# THE SUFFOLK MILE

## Our lunch 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)

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### To start

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

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

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

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

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### Sides

Skin-on fries £5  
(vo, gfo, dfo, pbo)

Triple-Cooked Chips £6  
(vo, gfo, dfo, pbo)

Sautéed allotment greens £6  
*Herb butter (gf, v, dfo)*

Rocket salad £5  
*Honey & mustard dressing (v, gf, df)*

Cheesy fries £7  
(vo, gfo)

Sprouting broccoli £7  
(v, gf, dfo, pbo)

Buttered new potatoes & chives £6  
(v, gf, dfo, 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)*

Chili bean burger £16  
*Sweet chipotle mayonnaise, roasted red onions, baby gem, tomato & skin-on fries (v, dfo, pbo)*

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)*

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## Puddings

Dark chocolate fondant, Alder Tree vanilla ice cream (v) £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 & elderflower, stem ginger & 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.