

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

Homemade Pork Scratchings £5
(df, gf)

Marinated Olives £6
(df, gf, v)

Acre Farm Sourdough £5
House butter (v)

To start

Soup of the Day £8
house butter & sourdough (gfo)

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)

Sides

Skin-on fries £5
(vo, gfo, dfo, pbo)

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

Sauteed 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

Caesar Salad £17

Grilled marinated chicken breasts, roast garlic and Old Winchester dressing, sourdough croutons, caperberries, baby gem lettuce, old Winchester cheese (gfo)

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)

Chilli 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)

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.