

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 £6
(df, gf, v, pb)

Homemade Pork Scratchings £5
(df, gf)

Acre Farm Sourdough £5
house butter (v)

To Start

Confit Chicken Leg Terrine £12
wild garlic emulsion, herb salad (gf, df)

Cured & Seared Sea Trout £13
watercress, samphire & radish (gf)

Poached Asparagus £10
cured hens' yolk, micro salad (v, gf, df, pbo)

Omelette Arnold Bennett £12
smoked haddock & hollandaise sauce (gf)

To Follow – Classics

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)*

Homemade Double Beef Burger £19
Norfolk Tawny cheese, bacon jam, spud bun, gherkin, smoked mayo, baby gem, tomato, skin-on fries (gfo, dfo)

Steak & Guinness Pie £17
buttered mash & beef gravy

Ale-Battered Haddock £21
hand-cut triple-cooked chips, minted crushed peas, tartar sauce & curry sauce

Chilli Bean Burger £16
hummus, spud bun, gherkin, smoked mayo, baby gem, tomato, skin-on fries (v, dfo, pbo)

To Follow – Seasonal

Lamb Rump £28

pea & mint sauté, anchovy persillade, new potato, jus (gf, dfo)

Sutton Hoo Chicken Breast £26

asparagus, truffle jus, wild garlic oil (gfo, dfo)

Pan-Fried Sea Bass £24

seaweed rosti, fish velouté, leeks (gfo)

Blythburgh Pork £22

salt baked celeriac, apple, crackling, slaw & charcutiere sauce (gf, dfo)

Cauliflower Steak £17

butterbean purée, chimichurri, spiced seeds (v, dfo, gf, pbo)

Spring Salad £17

asparagus, soft hens egg, broad beans, peas, preserved lemon yoghurt, dill & mint (v, dfo, gf, pbo)

Sides

Gratinated Leeks & Hollandaise Sauce £7

(gf, v)

New Season Carrots £8

lemon yoghurt, wild garlic pesto (v, gf, dfo)

Warm New Potatoes £7

samphire & aioli (v, gfo, dfo, pbo)

Broad Bean, Pea & Mint Fricassée £7

(gf, v, dfo)

Butterbeans, Roast Garlic & Asparagus £9

(v, gf, dfo, pbo)

Rocket Salad £6

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

Skin-On Fries £5

(vo, gfo, dfo)

Puddings

Chocolate choux bun, dark chocolate cremeux, dulce de leche, Chantilly, vanilla ice cream (v) £12

Rhubarb & custard, panna cotta, gingerbread crumb £10

Baileys or Frangelico affogato, vanilla ice cream & espresso (dfo, v, gf) £12

Pear millefeuille, salted caramel (v) £11

Selection of homemade chocolate truffles (v, gf) £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, and 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.