

THE SUFFOLK MILE

Our lunch menu

"Built around a 30-mile radius, our menu celebrates the best of Suffolk, with over 90% 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)

Soup, Wraps & Sandwiches

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

Grilled Chicken Caesar Wrap £12
baby gem, old Winchester, Caesar dressing with house slaw (gfo)

Smoked Streaky Bacon Wrap £12
tomato & mayonnaise, with house slaw (gfo, dfo)

Chickpea Falafel Wrap £10
butterbean and artichoke hummus, rocket, aioli & pickled onions with house slaw (v, gfo, dfo)

Suffolk Ale & Cheddar Rarebit £10
on Acre farm sourdough, rocket salad (v)

Suffolk Ale, Cheddar & Ham Rarebit £13
on Acre farm sourdough, rocket salad

Sides

Skin-on Fries £5
(vo, gfo, dfo, pbo)

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

Cheesy Fries £7
(vo, gfo)

Buttered Mash £6
(gf)

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

Warm New Potatoes £7
samphire & aioli (v, gfo, dfo, pbo)

New Season Carrots £8
lemon yoghurt, wild garlic pesto (v, gf, dfo)

Lunch Mains

Caesar Salad £17

Grilled marinated chicken breasts, roast garlic & 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

Norfolk Tawny cheese, bacon jam, spud bun, gherkin, smoked mayo, baby gem, tomato, skin-on fries (gfo, dfo)

Chilli Bean Burger £16

hummus, spud bun, gherkin, smoked mayo, baby gem, tomato, skin-on fries (v, dfo, pbo)

Leek, Wild Garlic, Spinach & Pine Nut Tagliatelle (v) £16

add chicken + £4

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, 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.