

THE SUFFOLK MILE

Our brunch 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"

To Start

Maple Granola Pot £7
berry compote, local yoghurt (v)

Poached Pear £6
cardamom & stem ginger poached pear, toasted seeds & local yoghurt (gfo, dfo, v)

Full English

Full English Breakfast £16
local pork sausage, black pudding, beer & treacle cured bacon, house-potato rosti, oven roasted tomato & mushroom, beans & choice of free-range eggs (gfo)

Full Vegetarian Breakfast £14
plant-based sausages, potato rosti, oven roasted tomato & mushroom, spinach, beans & choice of free-range eggs (gfo, v)

Eggs

Eggs Benedict £12
streaky bacon, sourdough muffin & hollandaise sauce

Eggs Royale £12
Orford smoked salmon, sourdough muffin & hollandaise sauce

Eggs Florentine £12
wilted spinach, sourdough muffin & hollandaise sauce (v)

Smoked Salmon £12
with scrambled eggs on sourdough (gfo, dfo)

Sautéed Mushrooms £10
with poached egg & tarragon on sourdough (v, dfo)

Eggs on Sourdough £10
choose between fried, poached or scrambled

*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.*

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*