

THE SUFFOLK MILE

Our evening Menu

SNACKS

Marinated Olives £6
(df, gf, v, pb)

Homemade Pork Scratchings £5
apple ketchup (df,gf)

Acre Farm Sourdough £5
house butter (v)

TO START

Peppered Beef Carpaccio £14
pickled shallot, garlic crisp, soy, garden leaves (df, gfo)

Citrus Cured Sea Trout £13
radish, dill, buttermilk, cress (gf)

Pinney's Smoked Haddock Skillet Omelette £12
hollandaise, Old Winchester (gf)

Summer Salad £9/£16
*Hodmedod's peas, Virginia cucumber & heritage tomatoes, soft herbs, pine nuts, sauce verde (v, df, pb)
add chicken +£6 | smoked salmon +£5*

"Built around a 50-mile radius, our menu celebrates the best of Suffolk, with over 80% of our fresh ingredients sourced locally including our allotment"

TO FOLLOW – CLASSICS

Suffolk Beef & Guinness Pie £18
suet pastry, potato purée

30-Day Aged Suffolk Beef Ribeye £30
triple chips, rocket & Old Winchester, peppercorn / garlic / blue cheese (gfo, dfo)

Burnt Mill Ale Battered Fish £18
triple chips, tartare sauce, minted peas

House Gnocchi £18
allotment courgette & chard, basil, lemon (v, pbo, gfo)

Double Beef Burger £19
minced short rib, bacon jam, Guernsey Gold, fries (gfo, dfo)

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.

TO FOLLOW – CLASSICS

Suffolk Lamb Rump £28

Virginia Nurseries courgette, basil & tomato (gf, df)

Sutton Hoo Chicken £26

allotment beans, peas, shallot, madeira jus (gf, dfo)

Poached Hake £24

Butley mussels, cider cream, summer vegetables (gf)

Cauliflower £18

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

SIDES

Home Farm Organic Greens £6
brown butter (v, gf)

Local Carrots £6
soft herbs, yoghurt (v, gf)

Allotment Leaves £5
seeds, Old Winchester (v, gf)

Suffolk New Potatoes £5
sage butter (v, gf)

Skin On Fries £7
(vo, gfo, dfo)

PUDDINGS

High House Gooseberry Cheesecake £12
mascarpone, ginger biscuit, lemon verbena (v)

Strawberries & Cream Choux Bun £12
chocolate sauce (v)

Suffolk Cheeses £14
Baron Bigod, Suffolk Blue, Suffolk Gold, chutney & biscuits (gfo)

Poached Seasonal Fruit £8
vanilla ice cream (v, gf, dfo, pbo)

Alder Tree Ice Creams £7
vanilla, chocolate, blackcurrant or elderflower & gooseberry (v, gf)

PETIT FOURS

Chocolate Truffles £7
(v, gf)

Seasonal Fruit Pastilles £6
(v, gf, df, pb)