

THE SUFFOLK MILE

Our brunch menu

"Built around a 30 mile Suffolk radius, our menu celebrates the best of the county, with over 80% of our fresh ingredients sourced locally, including our own allotment"

To Start

Maple & Pecan Granola £7
yoghurt & fresh berries (gf, v)

Poached Seasonal Fruit £6
yoghurt & toasted seeds (gf, v)

Full English

Full English £16

*Reubens sausage, black pudding, beer & treacle
bacon, potato rosti, roasted tomato & mushroom,
beans & choice of free-range eggs (gfo)*

Full Vegetarian £14

*plant-based sausages, potato rosti, roasted
tomato & mushroom, spinach, beans & choice of
free-range eggs (gfo, v)*

Eggs

Eggs Benedict £12

streaky bacon, sourdough muffin & hollandaise

Eggs Royale £12

*Orford smoked salmon, sourdough muffin &
hollandaise*

Eggs Florentine £12

wilted spinach, sourdough muffin & hollandaise (v)

Smoked Salmon & Scrambled Eggs £12
sourdough (gfo, dfo)

Sautéed Mushrooms & Poached Egg £10
sourdough (v, dfo)

Eggs on Sourdough £10
fried, poached or scrambled

Poached Pinneys Smoked Haddock £14
sourdough, poached egg (gfo)

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