

THE SUFFOLK MILE

Our Lunch Menu

SNACKS

Marinated Olives £6
(df, gf, v, pb)

Acre Farm Sourdough £5
house butter (v)

LIGHT LUNCH

Coronation Sutton Hoo Chicken Sandwich £12
shredded coronation chicken, mango chutney, sultanas, baby gem, allotment leaves (df, gfo)

Beetroot & Feta Sandwich £11
Hummus, baby gem, pickled red onions, allotment leaves (v, gfo)

Prawn Cocktail Sandwich £12
Atlantic prawns, Marie rose, baby gem, allotment leaves (gfo)

Cheese & Onion Sandwich £11
Suffolk gold, sticky pickle, allotment leaves (v, gfo)

"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"

SIDES

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

Skin On Fries £7
(vo, gfo, dfo)

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

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

LUNCH MAINS

Burnt Mill Ale Battered Fish £18

triple chips, tartare sauce, minted peas

Double Beef Burger £19

minced short rib, bacon jam, Guernsey Gold, fries (gfo, dfo)

Caesar Salad £17

grilled marinated chicken breasts, roast garlic & Old Winchester dressing, sourdough croutons, caperberries, baby gem lettuce, old Winchester cheese (gfo)

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*

The Bull Inn Ploughman's £18

Baron Bigod & Suffolk Gold, Suffolk ham, pickled onions, chutney, boiled egg, house butter, Acre Farm sourdough (gfo)

DESSERTS

High House Fruit Farm Cheesecake £12

mascarpone, ginger biscuit, lemon verbena

Eton Mess £12

meringue, blackcurrant, berries, hazelnut crumb (v, gf)

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 Cream Trio £7

vanilla, chocolate, blackcurrant or elderflower & gooseberry (v, gf)

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.