

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

Beef Dripping Sourdough £12
bacon jam, roast heritage tomatoes (gfo,dfo)

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

Newbourne Heritage Tomato Salad £11
*sherry vinaigrette, sourdough croutons, basil & shallot
(v, dfo, pbo) add burrata +£4*

Summer Salad £9/£16
*fine beans, Suffolk new potatoes, pickled shallot, tomato,
allotment leaves, honey and mustard dressing
(v, gf, df, pbo)
add chicken +£6 | smoked salmon +£5*

"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 FOLLOW – CLASSICS

Suffolk Beef & Guinness Pie £18
suet pastry, buttered mash

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
heritage tomatoes, mozzarella, basil, baby courgettes and broad beans (v)

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 – SEASONAL

Blythburgh Pork Ribeye £24

nduja, plum, sweetcorn, sherry jus (gf, dfo)

Sutton Hoo Chicken Breast £26

stuffed courgette flower, baby courgette and porcini jus (gf)

Poached Hake £25

Suffolk chorizo, cider cream, summer vegetables (gf)

Virginia Nurseries Aubergine £18

allotment patty pan squash, coco beans, smoked yoghurt, hazelnut dukkah, harissa (gf, v, dfo)

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 £6

(vo, gfo, dfo)

DESSERTS

Chocolate Crèmeux £12

*pistachio cream, Suffolk cherries, miso and
pistachio brittle (gf)*

Poached Seasonal Fruit £8

vanilla ice cream (v, gf, dfo, pbo)

Suffolk Cheeses £14

*Baron Bigod, Suffolk Blue, Suffolk Gold, chutney &
biscuits (gfo)*

Eton Mess £12

*meringue shard, berry compote, Chantilly, high house
berries, hazelnut crumb (gf, v)*

Alder Tree Ice Cream Trio £7

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

PETIT FOURS

Chocolate Truffles £7

(v, gf)

Seasonal Fruit Pastilles £6

(v, gf, df, pb)