

THE SUFFOLK MILE

Our evening menu

SNACKS

Marinated Olives £6
(df, gf, v, pb)

Acre Farm Sourdough £6
house butter

TO START

Wood Pigeon £12
*pickled blackberries, beetroot,
radicchio (gf, dfo)*

Squash, Pear & Endive £11
*whipped Suffolk Blue, honey roast
squash (gf, v)*

Pan-Seared Scallops £14
*cauliflower, black pudding croquette,
apple salad*

"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 £19
buttered mash, beef gravy

30-Day Aged Suffolk Beef Ribeye £32
triple cooked chips, rocket & Old Winchester, peppercorn / garlic / blue cheese sauce (gfo, dfo)

Burnt Mill Ale Battered Fish £18
pea purée, triple cooked chips, tartare

House Gnocchi £18
heritage tomatoes, mozzarella, basil, courgette & broad beans (v, dfo, gfo, pbo)

Beef Burger £19
minced short rib, bacon jam, Norfolk Dapple cheese, spud bun & 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 £25

nduja, plum, charred corn, sherry jus (gf, dfo)

Sutton Hoo Chicken Breast £27

boulangère potato gratin, shiitake mushrooms, chicken velouté, tarragon oil

Polenta & Wild Mushrooms £20

Old Winchester, chard, broad beans, aioli (v, gf, dfo, pbo)

Poached Salmon Fillet £26

crispy skin, grapefruit cream sauce, spinach, caper & lemon (gf)

SIDES

Skin On Fries £6

(vo, gfo, dfo, pbo)

Local Carrots £8

soft herbs, yoghurt (v, gf, dfo, pbo)

Allotment Greens £7

brown butter (v, gf, dfo, pbo)

Suffolk New Potatoes £7

sage butter (v, gf, dfo, pbo)

Garden Leaves £7

seeds, Old Winchester (v, gf, dfo, pbo)

DESSERTS

Spiced Plum & Brown Butter Crumble £12

Alder Tree vanilla ice cream (v, gf)

Poached Seasonal Fruit £10

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

Suffolk Cheeses £14

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

Alder Tree Ice Cream Trio £7

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

Toffee Apple Crème Brûlée £12

(gf, v)

Petit Fours For One £6

please ask a member of the team for details