

THE SUFFOLK MILE SUNDAY 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"

Nibbles

Marinated Olives £6
(df, gf, v)

Acre Farm Sourdough £6
house butter (v)

Roasts

All Sunday roasts are served with triple-cooked roast potatoes, roast carrots & parsnips, swede mash, homemade sage & onion stuffing, Yorkshire pudding & seasonal greens.

Roast Suffolk Chicken, Thyme Gravy (gfo, dfo) £22

Roast East Anglian Beef Sirloin, Red Wine Beef Gravy (gfo, dfo) £24

Roast Blythburgh Pork Belly, Crackling & Spiced Pork Gravy (gfo, dfo) £22

Beetroot & Butternut Squash Wellington, Thyme Gravy (v, dfo, pbo) £20
cauliflower cheese to share (v, gf) £6

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

Beef Burger £19
minced short rib, bacon jam, Norfolk Dapple cheese, spud bun & fries (gfo, dfo)

Sides

Skin On Fries £6
(vo, gfo, dfo, pbo)

Roast Potatoes £7
(v, gfo, df)

Allotment Greens £7
brown butter (v, gf, dfo, pbo)

Triple Cooked Chips £7
(vo, gfo, dfo)

Garden Leaves £7
seeds, Old Winchester (v, gf, dfo, pbo)