

THE SUFFOLK MILE

Our Lunch Menu

SNACKS

Marinated Olives £6
(df, gf, v, pb)

Acre Farm Sourdough £6
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

Skin On Fries £6
(vo, gfo, 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)

LUNCH MAINS

Burnt Mill Ale Battered Fish £18

pea purée, triple cooked chips, tartare

Caesar Salad £17

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

Beef Burger £19

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

Spicy Bean Burger £17

smoked mayo, spud bun & fries (v, dfo)

The Bull Inn Ploughman's £18

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

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*

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.