THE SUFFOLK MILE

Our Evening Menu
Served Monday To Saturday 6pm–9pm

"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"

SNACKS

Pork Scratchings £6
apple sauce (df, gf)

Acre Farm Sourdough £6
house butter

TO START

Pinney's Hot Smoked Salmon £13
quail's egg, Caesar emulsion, croutons, capers, leaves (gfo)

Seafood Chowder £12
Butley mussels, Pinney's smoked haddock, king prawn (gfo)

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

Allotment Leaf Salad £12
Binham blue, pear, date purée, hazelnuts (gf, v)

OUR CHEFS SEASONAL DISHES

Ramsholt Estate Venison £25
celeriac, blackberry jus, venison hotpot (gf)
Pinot Noir

Sutton Hoo Chicken Breast £26
boulangère potato gratin, Suffolk mushrooms, chicken butter sauce (gf)
New world Chardonnay or Chenin Blanc

Poached Salmon Fillet £26
crispy skin, grapefruit cream sauce, spinach, caper, lemon (gf)
Rosé or Albariño

Slow Roasted Pork Belly £24
crackling, red onion, apple, sage, hispi, cider jus (gf, dfo)
Chenin Blanc, light Pinot Noir or Henry Westons cider

Wild Mushroom Risotto £20
Old Winchester, rocket, pine nuts (v, gf, dfo, pbo)
Chablis

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, this goes directly to our staff. If you would prefer not to pay gratuity, please let us know & we will remove it.

TO FOLLOW – CLASSICS

Suffolk Beef & Guinness Pie £20
buttered mash, beef gravy

Broccoli & Stilton Pie £20
buttered mash, thyme gravy (v)

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 £19
pea purée, triple cooked chips, tartare

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

SIDES

Charred Hispi Cabbage £7
chilli butter, crispy onion, hazelnut (v, gfo)

Roast Suffolk New Potatoes £7
rosemary, garlic (v, gf, dfo, pbo)

Slow Roast Parsnips £8
soft herbs, yoghurt (v, gf)

Skin On Fries £6
(vo, gfo, dfo, pbo)

Shredded British Sprouts
pancetta lardons (gf, dfo, vo, pbo)

DESSERTS

Bramley Apple & Blackberry Crumble £12
vanilla custard (v, gfo, dfo, pbo)

Sticky Toffee Pudding £12
stout toffee sauce, Alder Tree vanilla ice cream (v, dfo, pbo, gfo)

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, dfo, pbo)

Crème Brûlée £12
Lemon thyme, shortbread (gfo, v)

Petit Fours For One £7
please ask a member of the team for details

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