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"

TO START

Seafood Chowder £12
Butley mussels, Pinneys smoked haddock, king prawn (gfo)

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

Allotment Leaf Salad £12
Binham blue, pear, date puree, hazelnuts (gf, 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) £25

Roast East Anglian Beef Sirloin, Red Wine Beef Gravy (gfo, dfo) £27

Roast Blythburgh Pork Belly, Crackling & Spiced Pork Gravy (gfo, dfo) £24

Beetroot & Butternut Squash Wellington, Thyme Gravy (v, dfo, pbo) £22

cauliflower cheese to share (v, gf) £6

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

Skin On Fries £6
(vo, gfo, dfo, pbo)

Roast Potatoes £7
(v, gfo, df)

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

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.