THE SUFFOLK MILE

Our Lunch Menu

Served Monday To Saturday 12pm-3pm

SNACKS

Pork Scratchings £6
apple sauce (df, gf)

Acre Farm Sourdough £6
house butter

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 & Pickle 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

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

Skin On Fries £6
(vo, gfo, dfo, pbo)

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

LUNCH MAINS

Burnt Mill Ale Battered Fish £19
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
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

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

Suffolk Cheeses £14
Baron Bigod, Suffolk Blue, Suffolk Gold, chutney, grapes & biscuits (gfo, vo)

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

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

Alder Tree Ice Cream Trio £7
vanilla, chocolate, blackcurrant or elderflower & gooseberry (v, gf, dfo, pbo)

Petit Fours For One £7
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.