



SMALL PRE PLATES

- Hummus, chilli garlic flat bread **4**
- Focaccia, extra virgin olive oil and saba **4**
- Samphire pakoras, chilli & coriander, mango chutney **6**
- (v) Halloumi fries, sour cream and pomegranate **6**

APERITIFS

- Bloody Mary **6.90**
- Taittinger **12.20**
- Aperol Spritz **7.40**

STARTERS

- (v) Stilton bon bons, beetroot, beet broth, walnut cracker and pesto **8**
- Breaded pork rillette, apple and vanilla puree, nasturtium and toffee crab apple **7**
- Soup: Cheddar and onion and focaccia **6**
- Chicken noodle soup, spring onion chilli & coriander **8**
- Salt baked celeriac, lemon ricotta curds, walnuts and raisins **7**

ROASTS

- Sirloin of Dedham Vale beef (rare or well done), roasted shallot, rosemary and garlic duck fat roasts, Yorkshire pudding **17**
- Colne Vale turkey breast, cranberry and sage stuffing, rosemary and garlic duck fat roasts, Yorkshire pudding **16**
- Slow roasted pork belly, fennel crackling, rosemary and garlic duck fat roasts, Yorkshire pudding **16**
- (v) Lentil and mixed nut roast, roasted new potatoes, Yorkshire Pudding **14**
- Cauliflower cheese (to share) **5** Extra Roast potatoes **5**

MAINS

- Red wine poached pear salad, lemon oil, walnut crackers, blue cheese and pickled radish **15**
- (v) Gnocchi; crown squash, mushroom, spinach and sage in a butter sauce **15**
- (v) (ve) Crispy lotus root, rice noodles, napa cabbage, beansprouts soy and mushroom broth **16**
- Market fish of the day in Spitfire ale batter, chips, smashed peas, lemon, and tartar **16**
- The Sun burger, Cornish Jack, smoked pancetta, brioche bun, sauce, pickles and fries **16**
- Satay chicken, garlic fried greens, pak choi and wild rice **18**
- Fish pie; Salmon, haddock, king prawns, smoked haddock topped with a chive and cheddar mash and green vegetables **18**
- (v) Malaysian vegetable curry, scented rice, onion bhaji **17**

DESSERTS

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream **7**
- Salted caramel roasted pear, candied nuts, honey cream **7**
- White chocolate and passionfruit brulee, shortbread biscuits **7**
- Vanilla parfait, strawberries and strawberry sauce **7**
- Apple and almond sponge, brandy crème anglaise and a toffee crab apple **7**
- Cheese board for one, served with quince jelly, pickled pears, toasted walnuts, crackers & celery **9**
- Selection of ice creams, ask for today's flavours

Our children's menu is smaller portions of the mains section

Please note: **We do not do fast food.** We have not forgotten you; during busy periods there will be a wait **plus** cooking time. In a hurry?

Minimum waiting time for some items is +30mins.

Written allergen information is available on request. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present, which means we cannot 100% stop contamination. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements.

Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability.

CHEESE

Baron Bigod

Baron Bigod is an exquisite Suffolk made, bloomy unpasteurised cows milk cheese in the style of a classic brie-de-meaux. A full-flavoured soft cheese with a nutty, mushroomy rind. The smooth, silky golden paste that will often ooze out over a delicate, fresh and citrusy centre. You will find long-lasting flavours of warm earth, farmyard and mushrooms, with occasional notes of citrus and truffle.

Lancashire Bomb

Tasty Lancashire cheese is made by the same traditional method as Creamy Lancashire but is matured for longer, from 12 weeks to 24 months. It has a mature nutty taste. The Lancashire Bomb or Lancashire Black Bomb is a sphere of tasty Lancashire cheese coated in black wax. Pasteurised, Vegetarian.

Lincolnshire Poacher

Traditional Lincolnshire Poacher cheese is smoked at a local smokehouse over untreated oak chips. The cheese spends 24 hours in the smokehouse which gives it a rich smokey flavour that compliments the cheese. The resulting cheeses are smooth, silky textured and lightly smoked with a rounded flavour.

Mrs Bells Buffalo Blue

Mrs Bells Buffalo Blue is an exquisitely creamy, smooth and well-balanced, cheese delivering meaty umami flavours with a clean finish on the palate. Pasteurised, Vegetarian.

Rachel

Rachel is a semi-firm goats cheese with a lightly washed rind with subtle sweet and nutty lingering flavours. As the cheese matures it is washed regularly in a brine solution which gives it its pinky rind with occasional neon orange and yellow spots. Rachel is a delightfully fragrant cheese, for those who enjoy a cheese that is not too strong or overly 'goaty' on the palate. Vegetarian.

Sheep Rustler

Sheep Rustler is a semi-hard, Ewe's milk cheese. The cheese has a distinctive orange/brown rind with the occasional bright spot of natural mould. The flavour is warm and nutty with a lingering hint of sweetness. Perfect for summer with notes of fresh grass and meadows. Vegetarian.

Norfolk White Lady

Norfolk White Lady is a full fat, soft, bloomy camembert style velvety ewe's milk cheese. Delicious when oven baked like a classic Camembert and ideal for those who can't eat cow's milk cheeses and miss cheeses of this style. Pasteurised, Vegetarian.

We make our own in house crackers. We have gluten free crackers available (contains nuts) on request.

Four cheeses are included, extra are priced at 2.50.

PORTS

Fonseca LBV 'Unfiltered' 2011/12

Portugal | Fresh intense blackcurrant, eucalyptus and spice

4.10 | 50ml

De Bortoli 'Old Boys' 21 YO Tawny

Australia | Luscious rich, aromas of raisin, mocha and hints of vanilla with nutty aged characters

4.95 | 50ml

Taylors 20 YO Old Tawny

Portugal | Smooth and elegant, rich fruit, almond and honey

7.55 | 50ml