



LUNCH MENU

SET LUNCH

TWO COURSES £16 | 3 COURSES £19

Tomato and sourdough panzanella salad | Chicken terrine, pickled mushrooms, toast
 Fish and chips, samphire, tartare sauce | Beef burger, cheddar cheese, fries
 Summer berries, meringue, cream | Isle of mull cheddar, biscuits

SANDWICHES

All served with fries and mixed leaves salad

Ham hock, apple, mustard, celeriac slaw	£9.50
Heritage tomato, goat's cheese mousse, caramelised onion	£7
Smoked mackerel, pickled cucumber, dill	£9.50

Sourdough and butter	£1
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STARTERS

Celery & apple soup, Stilton GF V	£6
Grilled mackerel, Heritage tomatoes, dill, horseradish GF	£8
Poached chicken terrine, pickled mushrooms, blackberries, leek dressing	£7
Ham hock Scotch egg, piccalilli	£7

MAINS

Sea Bream fillet, jersey royals, crispy capers, cucumber and fennel salad GF	£18
Pork schnitzel, celeriac purée, apple & celeriac slaw	£17
Pappardelle, peas, broad beans, courgettes, white wine sauce	£15
Confit duck leg, summer squash, spinach, Suffolk chorizo GF	£17
Rare breed rib-eye steak, mushroom ragù, onion jam, hand cut chips	£23

SIDES

New potatoes, confit garlic, parsley GF V Summer mixed leaf salad GF V	£3
Hand cut chips GF V Green beans, caramelised shallots, parmesan GF V	
Honey roasted carrots, thyme GF VG	

DESSERTS

Lemon posset, raspberries, shortbread	£6
Chocolate tart, hazelnut praline, cherries	£7
Warm rice pudding, pistachios, strawberries	£6
Selection of cheese, biscuits	£8

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requirements

Our pricing has been adjusted to take into consideration the reduction in the rate of VAT and the Covid-19 impact