

**FIXED PRICE MENU
(From this box only)
Two courses £16.50
Three courses £19.95**

Carrot & coriander soup
with crème fraiche

Haloumi & cherry tomato brochette
with peperonata and pesto

Chilled galia, cantaloupe and watermelon
feta cheese & cashew nut salad

Antipasti platter
bresaola, salami & serrano ham
with a mango & grana cheese salad

Crayfish prawn & avocado cocktail
with 1,000 islands dressing

All above at 5.95

Roast paprika chicken breast*
patatas bravos & salad leaves

Grilled Dingley Dell pork loin chop
apple sauce, crackling & spring onion mash

Grilled cod fillet
tomato & basil butter sauce & new potatoes*

Wild mushroom & camembert tart
with rocket* and a side salad

Goat's cheese and red pepper soufflé
with roast autumn vegetables, pine nuts
and butternut puree

All above at 12.50

Vanilla crème brulee
with homemade shortbread

Chocolate brownie GF
with vanilla ice cream*

Homemade almond Bakewell tart
with raspberry ripple ice cream*

Dedham vale strawberry* Eton mess
Normandy brie with crackers & chutney

All above at 5.50

STARTERS & LIGHT MAIN COURSES

Duck & pork terrine

Victoria plum chutney* & French bread 5.95/11.95

Grilled pigeon breast* black pudding
smoked bacon* & crouton salad 6.50/12.50

Smoked prawns (Pinney's of Orford) *
with a garlic and chili mayonnaise dip 6.75/12.95

Bang bang chicken* with peanut sauce 6.75/12.95

Smoked salmon* & crab timbale
with melba toast & cucumber salad 7.50/--

Sautéed scallops with chorizo,
crème fraiche & sweet chili sauce 9.50/15.50

MAIN COURSES

All main courses are served with vegetables unless otherwise stated

Grilled fillet of sea bass with stir fry vegetables
prawn crackers and an Asian dressing 13.95

Grilled wing of local skate* (Orford Ness)
with French fries, homemade tartare sauce
and salad leaves 14.50

Grilled local dover slip sole * (Orford Ness)
tomato & basil butter sauce & new potatoes* 15.50

Roast Gressingham duck breast*
confit duck & savoy cabbage bubble & squeak 15.95

Roast best end of English lamb
shepherds pie croquettes and pea puree 17.50

Grilled sirloin steak
peppercorn & brandy cream sauce
mushrooms* hand cut chips & rocket leaves 22.95

MORE PUDDINGS AND CHEESE

Cappuccino & white chocolate pannacotta
with caramelized bananas and praline 5.95

Chocolate Malteser cheesecake
with white chocolate ice cream* 6.25

East Anglian cheese selection*
Suffolk Gold, Shipcord & Binham Blue
with crackers & homemade chutney 7.50

PLEASE BE AWARE For ALLERGEN information or dietary
requirements please ask a member of staff.

Duck & Lamb dishes will be served pink unless you prefer otherwise.

A note on cheese, if you prefer cheeses served at room temperature
please let us know in advance.

*Our 50 mile smile, all menu items marked with an asterisk
are grown or produced within a 50 mile radius of the restaurant