

**FIXED PRICE MENU
(From this box only)
Two courses £15.95
Three courses £19.95**

Root vegetable soup
with a cheese crouton & pesto

Ham hock terrine
with piccalilli & French bread

Prawn & avocado salad
with 1,000 islands dressing

Pigeon breast, smoked bacon & crouton salad

Grilled goats cheese on toast
with tomato chutney, rocket & basil oil

All above at 5.25

Roast chicken breast with chasseur sauce
& dauphinois potatoes

Twice baked gorgonzola cheese soufflé
butternut squash puree, sweet potatoes
pine nuts & side salad

Dingley Dell pork loin chop
served with mash, apple sauce & crackling

Grilled mackerel fillets
with red onion & chive crushed potato cake &
grain mustard cream sauce

Lentil, chickpea & hazelnut filo parcel
with Moroccan roast vegetables
and tomato, lemon & pimento sauce

All above at 11.95

Vanilla crème brûlée
with homemade shortbread biscuits

Ginger sticky toffee pudding
with salted caramel ice cream

Glazed Lemon tart
with blackcurrant sorbet

Apple & oatmeal crumble with custard

All above at 5.25

STARTERS & LIGHT MAIN COURSES

Suffolk smoked salmon, trout & mackerel
with beetroot remoulade salad 6.25/11.50

Black pudding chipolatas
with bubble & squeak and a fried duck egg 6.25/11.95

Smoked prawns (Pinney's of Orford)
with garlic and chili mayonnaise 6.50/11.50

Bang bang chicken with peanut sauce 6.50/11.50

Sauté tiger prawns with chorizo,
sweet chilli sauce and crème fraîche 8.25/13.95

MAIN COURSES

All main courses are served with vegetables unless otherwise stated

Grilled fillet of salmon
with new potatoes & caper butter sauce 12.95

Roast Barbary duck breast
stir fry vegetables, crispy noodles
and an Asian dressing 14.95

Grilled fillet of sea bass
with tartare sauce, hand cut chips
and salad leaves 16.50

Grilled English lamb cutlets
with shepherd's pie croquettes
& minted pea puree 16.95

Grilled sirloin steak, green peppercorn sauce
French fries, mushrooms & rocket leaves 21.95

MORE PUDDINGS AND CHEESE

Rhubarb pannacotta with gingernuts 5.95

Chocolate Malteser cheesecake
with white chocolate ice cream 6.50

East Anglian cheese selection
Suffolk Gold, Shipcord & Binham Blue
with crackers & grape 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, Game dishes may contain shot

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