

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

*Tomato & roast red pepper soup
with crème fraiche and basil oil*

*William pear, crispy pancetta
gorgonzola & pecan nut salad*

*Chicken liver pate
homemade chutney and French bread*

*Grilled goat's cheese on toast
with organic beetroot salad*

*Crayfish, prawn & avocado cocktail
with 1,000 islands dressing*

All above at 5.95

*Roast chicken breast with chasseur sauce
and dauphinoise potatoes*

*Grilled fillet of salmon with samphire
white wine sauce & new potatoes*

*Grilled free range pork loin chop
apple sauce, crackling & spring onion mash*

*Mushroom, cashew & camembert Wellington
mushroom cream sauce and new potatoes*

*Sweet potato, aubergine & cauliflower tagine
cous cous, papadum and minted yoghurt*

All above at 12.50

*Vanilla crème brulee
with homemade shortbread*

*Plum, apple & almond crumble GF
with custard and vanilla ice cream*

*Vegan chocolate brownie
with vegan vanilla glaze*

*Banana parfait with toffee sauce
chocolate crumbs and coffee ice cream*

*Normandy brie
with crackers and chutney*

All above at 5.50

STARTERS & LIGHT MAIN COURSES

*Cantaloupe & Galia melon
with cashew nuts and mango vinaigrette 6.25/11.95*

*Haggis bon bons with red onion &
pink grapefruit marmalade 6.25/11.95*

*Smoked prawns (Pinney's of Orford)
with a garlic and chili mayonnaise dip 6.50/11.95*

Bang bang chicken with peanut sauce 6.75/12.95

Moules Mariniere with French bread 6.95/-

*Sautéed tiger prawns with chorizo
crème fraiche and sweet chili sauce 8.50/14.25*

MAIN COURSES

All main courses are served with vegetables unless otherwise stated

*Steak & kidney pudding
with potato puree & Brussel sprouts 13.50*

*Roast Barbary duck breast
braised red cabbage and dauphinoise potatoes 14.95*

*Rosemary roasted rump of lamb
roast autumn roots and fondant potatoes 15.95*

*Grilled swordfish steak
hand cut chips, tartare sauce and salad leaves 15.95*

*Grilled halibut fillet
with pea, samphire & parmesan risotto
served with a side salad 16.50*

*Grilled sirloin steak
peppercorn & brandy sauce, flat mushroom
hand cut chips and rocket leaves 22.95*

MORE PUDDINGS AND CHEESE

*Chocolate, pecan & amaretto salami
with homemade honeycomb 5.95*

*Chocolate Malteser cheesecake
with white chocolate ice cream 6.50*

*East Anglian cheese selection
Suffolk Gold, Shipcord and Binham Blue
with crackers and 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. Game dishes may contain shot

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