

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

Tomato & basil soup
with red pepper pesto

Pigeon breast, smoked bacon
& crouton salad

Dingley Dell pork & smoked bacon terrine
homemade chutney and French bread

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

Taleggio cheese tart
with ratatouille vegetables & basil oil

All above at 5.95

Roast chicken breast with chasseur sauce
and dauphinoise potatoes

Grilled fillet of cod
tomato & basil cream sauce & new potatoes

Slow cooked Blythburgh belly of pork
apple sauce, crackling & spring onion mash

Sweet potato & butternut squash curry
with basmati rice, poppadum and raita

Goat's cheese, red pepper & tomato tart
with new potatoes and a side salad

All above at 12.50

Vanilla crème brulee
with homemade shortbread

Rhubarb pannacotta
with homemade gingernuts

Chocolate orange mousse
with homemade Madeleines

Normandy brie
with crackers and chutney

All above at 5.50

STARTERS & LIGHT MAIN COURSES

Crispy haloumi cheese goujons
with aubergine caponata and harissa dip 6.50/11.95

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

Pinney's smoked salmon with beetroot gravlax
remoulade salad & melba toast 6.95/13.50

Sautéed scallops with pork belly
black pudding & crispy apple 8.95 /15.95

MAIN COURSES

All main courses are served with vegetables unless otherwise stated

Grilled wing of local skate (Orford Ness)
French fries, tartare sauce and salad leaves 13.95

Roast Barbary duck breast
braised red cabbage and dauphinoise potatoes 14.95

Grilled fillet of halibut with samphire grass
white wine sauce and new potatoes 15.95

Rosemary roasted rump of lamb
shepherd's pie croquettes & pea puree 15.95

Grilled fillet of sea bream
with shrimp asparagus risotto
rocket & parmesan shavings 15.95

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

MORE PUDDINGS AND CHEESE

Homemade Bakewell tart
with raspberry ripple ice cream 6.25

Maltesar chocolate cheesecake
with white chocolate ice cream 6.75

East Anglian cheese selection
Suffolk Gold, Norfolk Dapple 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.

Beef rump, 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.