

to start you off . . .

	ample	generous
- artisan organic breads with olive oil (for one or two)	£3.75	£5.25
- white bean & red onion hoummous, warm pitta	£5.75	
- pea & broad bean soup, black olive oil & goats cheese	£5.95	
- steamed mussels, tomatoes, herbs & crusty organic bloomer	£6.95	£12.90
- smoked salmon, cream cheese, chive & rocket salad, lemon dressing	£6.95	
- shallot tart tatin, balsamic bavarois, parmesan crisp, rocket & herb dressing	£6.95	
- peking duck spring roll, hoi sin dipping sauce, mizuna, cucumber noodles & crispy spring onion	£7.25	£13.50
- ploughman's salad; scotch egg, ham hock, blue cheese beignets, apple, tomato & piccalilli	£7.25	£13.50
- soft poached duck egg, gem lettuce, wild mushrooms, white beans & herb oil	£7.25	
- smoked haddock fishcake, soft boiled hens egg, pickled cucumber & lemon mustard mayonnaise	£7.50	£13.95
- pan fried lamb sweetbreads, butternut squash puree, spinach & curry oil	£7.50	
- fusilli pasta, roasted squash, sage, ricotta & smoked cheese	£7.50	£13.95
- crab linguini, chilli emulsion & spring onions	£7.75	£14.50
- roast quail, pearl barley, wild mushrooms, pancetta risotto & confit quail legs	£8.25	
- pan fried scallops, crackling, pork belly & black pudding carpaccio, beetroot bavarois, horseradish cream & watercress	£9.75	
- chefs platter (for two); a selection of cured meats, cheese & accompaniments	£14.95	

generous & caught in the middle dishes include one extra of your choice (excludes breads) further may be ordered at £3.50 each
 buttered new potatoes / fat chips / seasons veg / tomato, basil & shallot salad / skinny fries / salad of baby spinach, avocado & pumpkin seeds

sandwiches & the like . . .

(lunchtimes only until 2.15pm)

- quesadilla tortilla, beef tomato, mozzarella & basil, monterey jack	£8.00
- chargrilled chorizo, roasted red peppers, rocket, toasted ciabatta	£8.25
- toasted foccacia, east anglian dry cured bacon, chicken, red onion, cucumber, tomato & mayo	£9.00
- chargrilled minute steak, red onion marmalade, rocket & suffolk blue cheese	£9.45

caught in the middle...

- beer battered north atlantic haddock, chunky chips, mushy peas & tartare sauce	£10.95
- open ravioli of beetroot, pumpkin, pumpkin seeds, pumpkin butter & rocket	£11.25
- lane farm winter warmer sausages, bubble & squeak, onion rings	£12.25
- kesgrave hall shellfish & fish pie deluxe with sugar snaps & peas	£13.25
- dedham vale cheeseburger, skinny fries, suffolk ketchup, salad, cumin & black pepper crème fraiche	£13.50
- dingley dell fillet of pork holstein, buttered spinach, creamed potatoes, fried egg & anchovies	£13.95
- pan fried salmon fillet, buttered leeks, confit lemon & smoked eel croquette	£14.50
- pan fried sutton hoo chicken breast, rösti potato, buttered spinach, peas, lardons, silverskin onions & thyme	£14.95
- pan fried skate wing, brown shrimp & parsley butter, baby gem	£15.75
- curried pan fried cod, swiss chard, gremolata chick peas & curry oil	£15.95
- chargrilled calves liver, sarladaise potatoes, buttered greens & grilled tomato	£16.75
- slow cooked braxted park shoulder of lamb, garlic peas, spring onion & parsley	£16.95
- braised dedham vale beef feather blade, carrot puree, cavolo nero & crispy bone marrow	£17.50

all generous and caught in the middle dishes include one extra of your choice (excludes breads) further may be ordered at £3.50 each
buttered new potatoes / fat chips / seasons veg / tomato, basil and shallot salad / skinny fries / salad of baby spinach, avocado & pumpkin seeds

chargrilled steaks...

your choice of chargrilled 28 day dry aged steak served with; roasted tomatoes, roasted red onion & watercress

- 12oz rump	£19.95
- 9oz rib eye	£20.95
- 10oz sirloin	£21.50

all steak dishes include an extra of skinny fries & one sauce of your choice
béarnaise sauce / green peppercorn sauce / café de paris butter

our team have also designed a salad that we think goes perfectly with all our steaks
salad of watercress, fresh horseradish, reypenaer cheese & crispy pancetta bacon

further extras may be ordered £3.50
buttered new potatoes / fat chips / seasons veg / tomato, basil and shallot salad / skinny fries / salad of baby spinach, avocado & pumpkin seeds

puddings...

- cinnamon coated doughnuts, caramel sauce, mulled wine & spiced apple compote	£5.95
- spiced port poached pear, vanilla parfait & ginger shortbread	£5.95
- peach & grand marnier gratin, brandy snap	£5.95
- dark chocolate brownie sundae	£5.95
	£5.95
- tiramisu, fresh biscotti & coffee syrup	£5.95
- selection of sorbets & ice-creams	£5.95
- pineapple tart tatin, coconut sorbet, candied noodles & rum syrup	£5.95
- chocolate plate*	
for one	£5.95
for two to share	£10.90

*ask a member of our team for details

for our daily specials please see our specials board or ask a member of staff

cheeses...

selection of british cheeses served with our homemade fig chutney, celery & grapes	£6.95
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dessert wines & port...

	125ml glass	bottle
2008 the stump jump sticky chardonnay, mclaren vale/adelaide hills, australia (half)	£6.25	£18.50
2009 maury grenat, els pyreneus, roussillon, france (50cl red dessert wine)	£6.95	£22.75
2007 chateau du levant, sauternes, bordeaux, france (half)		£23.50
	100ml glass	bottle
fonseca lbv port	£6.50	£44.65
quinta do vallado 10yr old tawny port	£8.25	£57.25

50ml glasses also available
please note vintages may vary