



Homemade Bloody Mary with Finlandia vodka and all the trimmings £6.00

---

## Starters

- Buffalo mozzarella and beef tomato salad** with basil, olive oil and balsamic £4.50  
**Crab and wasabi cakes** with mango crème fraiche £4.95  
**Mushrooms on toast** Oyster, Paris Brown and flat mushrooms on seeded brown toast £4.50  
**Houmous** with chargrilled flatbread and crudités £4.00  
**Camembert** baked with thyme and garlic £6.00

## Roasts

All our roasts come with a homemade Yorkshire pudding, buttered green beans, carrots and roasted potatoes, mash, cauliflower cheese, and red wine gravy

- British leg of lamb** served with mint sauce £11.00  
**28 day matured Sirloin of beef** served with horseradish £11.50  
**Half a roast chicken** served with bread sauce £10.00  
**Nut roast** served with beetroot and horse radish chutney £9.75

## Mains

- Fish and chips** line-caught haddock in Hoegaarden batter with chips and minted mushy peas £8.75  
**Chicken Caesar salad** classic Caesar with chargrilled chicken breast and anchovies £9.00  
**21 day aged 10oz English West Country Ribeye steak** with confit tomato, watercress and chips £14.50  
**Slow cooked pork belly** with bacon and sage mash, sautéed leeks and mustard red wine sauce £10.50  
**Halloumi salad** red pepper, green bean and tomato salad with lemon and chilli marinated Halloumi £8.00  
**Grilled sea bass** fillets with piedmont peppers and crushed baby potatoes £11.50  
**Bacon and cheese burger** topped with sweet cure Suffolk bacon and Brue Valley mature cheddar £9.00

## Sides

- Buttered carrots and green beans** £2.50  
**Dressed side salad** £2.50  
**Chips with mango crème fraiche dip** £2.75

**PLEASE ORDER AT THE BAR AND WE WILL BRING YOUR FOOD TO YOU**

