



Small Plates

Homemade focaccia with Nduja butter £4.5

Nocellara olives **VG DF GF** £4.5

Pickled white anchovy fillets, Kalamata olive, anchovy & parmesan crumb £6

Suffolk Charcuterie, House Pickles **GF DF** £10

Smoked Mackerel, potato & beetroot salad, horseradish buttermilk dressing **GF** £9

Burrata, Isle of Wight tomatoes, Olive oil Croutons **V GFA** £10

Labneh, Preserved lemon, seed crunch, flat bread **V** £7

Sunday Roast

Roast topside of beef £20

Roast pork loin £20

Homemade nut roast **VG** £18

All served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy

Mains

Pork & Chorizo Burger, Hummus, Piquillo pepper, smoked cheese. rosemary salted fries, bravas ketchup **GFA** £19.5

Beer battered Haddock, chips, mushy peas, homemade tartar sauce **DF GFA** £19.5

Chilli, wedges & cheese, jalapeno peppers, sour cream **GF DFA** £6 / £10

Tuna Nicoise Salad **GF, DF** £16

Superfood Buddha Bowl, grains, pulses, seasonal salad, vegetables, nuts, cold pressed rapeseed oil & Pomegranate Molasses dressing **GF VG DF** £16

Chicken Piccata, Trofie pasta & Courgette Salad, Pecorino, grilled radicchio £20

Sides

Rosemary salt fries **VG DF GF** £4.5

Seasonal vegetables **VG DF GF** £4.5

Add Cauliflower Cheese £6

V – Vegetarian, VA – Vegetarian Available, VG – Vegan, VGA – Vegan Available

DF – Dairy Free, DFA – Dairy Free Available, GF – Gluten Free, GFA – Gluten Free Available

Our kitchen handles nuts, gluten, and other allergens.

While we take precautions to minimise cross contamination, there is a risk that traces of these may be in other food that we serve.

Please let a team member know of any allergies or dietary requests. Allergy information available upon request.