

## **SNACKS & SHARING BOARDS**

Bread & Olives £6.75 GF, DF, VG / Padron Peppers £7 GF / Olives £4.5 GF, DF, VG

Butchers Charcuterie Board - Lamb Koftas, Prosciutto, Salami, Chorizo, Pickles, Olives, Focaccia £20

Garden Mezze Board - beetroot hummus, sun blushed tomato arancini – padron peppers – olives

marinated feta – warm pitta bread £20

#### **STARTERS**

Soup of the day Homemade focaccia bread £7.75 GFA VG

Char grilled lamb koftas, warm pitta bread, cucumber & tomato salad, tzatziki £11

Smoked Mackerel Pate, warm crumpet, pickled cucumber, herb oil £9 GFA

Sun Blushed Tomato & Mozzarella Arancini, arrabbiata sauce £9VE, GF, DF

#### **MAINS**

Sea Bass Fillet, provencal vegetable pearl barley, caper & chive Sauce £23 GF, DF

Classic Chicken Schnitzel crushed spiced potatoes, chard stem broccoli, katsu sauce £21 GF

Mediterranean Style Gnocchi, Roasted courgette, cherry tomatoes, olives, spiced tomato sauce £16 DF, VE, V

10 oz Char-Grilled Suffolk Bacon Chop, mango salsa, fried egg, hand cut chips £19 GF

## **CLASSICS**

# 80z Flat Iron Steak £26 Roasted plum tomato, thyme roasted flat mushroom, dressed rocket hand cut chips GF

Add: peppercorn sauce / bernaise sauce GF
Wild Boar & Apple Sausages, buttered champ mash, charred tenderstem broccoli £19
Shorthorn Beef Burger, American cheese, tomato, burger sauce, pickled gherkin, crispy streaky bacon, Fries £18.50
Barsham Beer Battered Haddock, mushy peas, Hand Cut Chips, tartar sauce £18 GF, DF
Cricketers Homemade Pie of the Day, garlic buttered green beans, & mash £19

## **SIDES**

garlic buttered green beans / Roasted carrots GF /sauteed herb New potatoes GF / Hand cut chips GF / Fries GF / Mash GF / Leaf salad GF

£4

If you have any dietary requirements, please inform a team member