

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 - hummus, sun blushed tomato arancini – padron peppers – olives

marinated feta – warm pitta bread £19.50

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

Spring green pea & mint Arancini, coconut & mint dip £9VE, GF, DF

Salt n Pepper Squid, Sweet Chilli jam £9 gf df

SUNDAY ROAST

Roasted Sirloin of Shorthorn 24

Yorkshire pudding, roast potatoes, clapshot, creamed savoy cabbage, roasted carrots.

Roasted Blythburgh Old spot pork loin 22

Yorkshire pudding, roast potatoes, clapshot, creamed savoy cabbage, roasted carrots...

Roast Spiced Squash v 16.5

Yorkshire pudding, roast potatoes, clapshot, creamed savoy cabbage, roasted carrots.

Roast rump of lamb 28

Yorkshire pudding, roast potatoes, clapshot, creamed savoy cabbage, roasted carrots

Pan roasted salmon, roasted king oyster mushroom, truffled new potatoes, pea puree £23 GF,

Suffolk 10 oz sirloin steak £32

Roasted plum tomato, thyme roasted flat mushroom, dressed rocket hand cut chips **GF Add**: peppercorn sauce / bernaise sauce **GF**

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

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

V Vegetarian **GF** Gluten free **VG** Vegan **DF** Dairy free **N** Contain Nuts