

Sunday 8th October

Starters

- Homemade Tomato Soup (V)** 5.00
Generous serving of our homemade soup, served with fresh bread and butter.
- Bloody Mary Prawn Cocktail** 7.00
Prawns in a vodka spiced Marie rose sauce served with baby gem leaves and fresh bread.
- Gruyere and Adnams Beer Croquettes (V)** 5.50
Swiss cheese and beer croquettes with homemade sweet chilli jam and dressed leaves.

Starters

- Nachos (V)** 5.50
Nachos topped with melted cheese and served with guacamole, sour cream and a chunky tomato salsa.
- Devilled Whitebait** 5.50
Crispy whitebait made devilish served with homemade tartar sauce and dressed leaves.

Mains

- Sunday Roast - Beef Or Lamb** 10.95
Served with roast potatoes, honey roasted parsnips, seasonal vegetables, Yorkshire pudding and homemade gravy.
- Vegetarian Bake Roast Dinner (V)** 10.95
Butternut squash and walnut bake served with roast potatoes, honey roasted parsnips, seasonal vegetables, Yorkshire pudding and homemade gravy
- Chilli Con Carne** 11.00
Fresh fish battered in our homemade ale batter served with homemade chips, peas, homemade tartar sauce and a wedge of lemon.
- Hunters Chicken** 11.50
Fresh chicken breast wrapped in bacon, grilled then baked in BBQ sauce and topped with melting cheddar cheese, served with homemade chips and fresh vegetables.
- Pea and Goats Cheese Risotto (V)** 10.50
Traditional Italian dish with garden peas and fresh goats cheese topped with rocket.
- Gammon Steak** 12.50
Flame grilled 10oz gammon steak served with two fried eggs, homemade chips and peas
- Steak Burger** 11.50
Homemade steak burger topped with a slice of tomato, lettuce, onion, gherkin and a lick of mayo in a lightly toasted brioche bun served with homemade chips and coleslaw.
(Burger's are served medium, unless requested otherwise)
- Stilton and Fried Onion Topping** 2.50 **Cheese and Bacon Topping** 2.50
- 8oz Fillet Steak** 22.50
All steaks are cooked to your liking and served with homemade chips, salad, grilled tomato, mushrooms and homemade onion rings.
- Garlic Butter** 2.00 **Suffolk Blue Sauce** 2.50