

## Nibbles

Artisan breads, olive oil & balsamic vinegar | £5    Olives | £4

## Starters

Jolly's prawn & marie rose cocktail, buttered granary bread | £9.50

Salmon, chilli & spring onion fishcakes, Asian slaw, sweet chilli dip | £10

Classic Scotch egg, apple purée, rocket, crispy sage | £9

Sautéed wild mushrooms, garlic & spinach bruschetta, truffle oil (ve) | £9

Goat's cheese & caramelised red onion tart, sun blushed tomato & rocket salad, balsamic glaze (v) | £8.50

Chicken liver pâté, toasted sourdough, apple & plum chutney | £9

## Mains

Slow roast pork belly, hasselback potatoes, squash purée, braised red cabbage, apple & cider jus | £19

Oven baked salmon fillet, roast new potatoes, creamy leek & tarragon sauce, tenderstem broccoli | £25

Suffolk sausages, creamy chive mash, kale & peas, caramelised red onion gravy | £18

Pan fried seabass fillet, sauté potatoes, fine green beans, wild mushroom brown butter, crispy sage | £24

Roast vegetable rogan josh, steamed rice, garlic naan (ve) | £17    Add chicken | £3.50

Butternut squash, spinach & wild mushroom Wellington, mash potato, seasonal greens, gravy (v) | £17

## Classics

Southern fried chicken in a bucket, skinny fries & slaw | £16.50    Add extra piece | £4

Cheese & bacon burger, skinny fries & slaw | £16.50

Breaded wholetail scampi, skinny fries & garden peas | £17

Catch of the day, hand cut chips, mushy peas & tartare sauce | £18.50

Pie of the day, hand cut chips, seasonal vegetables & gravy | £18

## Sides

Halloumi fries | £7    Skinny fries | £4    Hand cut chips | £4    House salad | £3    Seasonal veg | £4

Garlic bread | £4.50    Cheesy garlic bread | £5    Loaded fries | £8.50    Cheesy chips | £6

Please see our daily specials boards

*Loved it? Please tell trip adviser. Didn't love it? Please tell us and help us get better*

Allergen data is held on all the ingredients used in our dishes.  
Please ask a member of staff should you require further information.