



the A la carte Menu

Open daily
lunch or dinner



the Starters....

....wine by the glass

Camembert in crisp batter with balsamic plum and red onion chutney (V)	£6.20
Wild mushroom bruschetta, soft poached egg crisp pancetta, grain mustard dressing	£6.50
Tiger prawns in crisp filo pastry with cranberry and oriental sweet chilli sauce	£6.85

....Fresh soup of the season

Smoked chicken Caesar salad littered with shavings of parmesan cheese	£5.95
Rillette of smoked mackerel with toasted granary bread	£5.50
Seafood risotto with roquette and shaved parmesan cheese (V)	£6.50

fresh Local produce....

Some of our dishes may contain traces of nuts or genetically modified ingredients. Please speak to a member of our team

the Main course....

...still or sparkling water

Pan seared breast of chicken
wild mushrooms, asparagus and sage butter sauce £14.75

Roast rack of new season lamb, chive mash, wilted greens
red wine and rosemary glaze £15.95

Baked goats cheese on rocket and roasted red peppers
with balsamic red onion glaze (V) £14.95

...relaxed and informal dining

Confit of Gressingham duck
oriental five spice orange and sweet chilli sauce £14.00

Grilled fillets of seabass
on roasted Mediterranean vegetables, tomato and basil pesto dressing £15.95

Steamed fillets of lemon sole with cray fish
wilted baby spinach leaves, steeped in tarragon sauce £14.75

28 day aged rib eye steak, pan-seared
field mushrooms, béarnaise sauce, thick hand cut chips £16.95

...a Little extra

Extra selection of fresh seasonal vegetables £2.95

Salad of rocket with shaved parmesan cheese £2.95

...with imagination and flair

just Dessert....

Belgian chocolate muffin served warm with chocolate sauce, vanilla pod ice cream	£6.20
Tart au citron, with strawberry sorbet, tuille biscuit and panache of summer berries	£6.20
Summer fruit pudding with vanilla and rhubarb ice cream	£6.20
Crisp banana fritters with honey comb ice cream drizzled in toffee fudge sauce	£6.55
Ice cream or sorbet from Thurston, Suffolk, Dairies	£5.95
Selection of local cheeses, Buxlow Paige, Binham Blue Suffolk Cheddar Gold, water biscuits and red onion chutney	£6.95

....Dessert Wines

something More....

Freshly brewed tea, decaffeinated or specialty coffee	£2.25
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fine liqueurs and spirits....

All gratuities are given to staff



AA Rosette for fine food