

## Appetisers

**Mixed Appetiser Board** - Ideal for two £11.75  
marinated olives, cream cheese stuffed red peppers,  
charred artichokes in olive oil, mixed breads

## Starters

**Marrow, Potato & Sage Soup,** £5.50  
granary bread

**Smoked Salmon Tartare,** £6.95  
crème fraîche, capers, fresh lemon, melba toast  
~Colombard, France

**Deep Fried Filo Prawns,** £6.25  
dressed leaves, sweet chilli sauce  
~ Pinot Grigio, Italy

**Wild Boar Terrine** £6.25  
red onion chutney, silverskin onions, granary loaf  
~ Pinot Grigio Rosé, Italy

**Three Cheese & Rosemary Tartlet,** £5.95  
balsamic dressed leaf leaves ~ Sauvignon Blanc - NZ

**Deep Fried Breaded Brie,** £6.25  
cranberry sauce, salad garnish ~Colombard, France

### Salads & Vegetarian

**Poached Salmon Fillet, Green Salad** £12.95  
warm buttered new potatoes, dill mayonnaise dressing  
~Colombard, France

**Warm Chicken & Bacon Salad,** £6.25 or large £10.25  
honey mustard dressing ~ Languedoc Blanc, France

**Mixed Cheese or Ham Ploughman's** £8.25  
(mature cheddar, Suffolk blue, brie) ~ Guest Ale/Cider

Piccalilli, Branston pickle, pickled onions, gherkins,  
whole apple & brown bread

**Spinach & Ricotta Cannelloni,** £12.50  
garlic bread & dressed salad ~ Pinot Grigio, Italy

**Vegetable Crumble & Stilton Sauce,** £12.50  
new potatoes ~Vignier, France

## Mains

**28 Day Aged Chargrilled 8oz Sirloin Steak,** £18.75  
peppercorn sauce, grilled field mushroom,  
cherry tomatoes, onion rings & chips ~Wolfrap, SA

**The Crown Beef Burger,** £11.95  
chargrilled 8oz Aberdeen Angus beef burger,  
gruyere cheese, streaky bacon, fresh red onion,  
chips, coleslaw & chilli jam  
~ Malbec, Argentina

**Braised Lamb Shank,** £15.25  
crushed new potatoes, caramelised red cabbage,  
port & redcurrant jus  
~Corbières, France

**Pan Seared Calves Liver,** £14.95  
whole grain mustard mash, streaky bacon,  
red wine jus, pea puree  
~Mercurrey - Burgundy

**Roast Chicken Breast,** £13.50  
tagliatelle, rocket, cherry tomatoes, leeks,  
cajun cream reduction ~Merlot, Chile

**Steak & Ale Pie,** £12.95  
new potatoes & fresh market vegetables  
~Corbières, France

**Herb Crusted Hake Fillet,** £13.95  
sautéed new potatoes, tender stem broccoli,  
lemon hollandaise sauce ~Albariño, Spain

**Grilled Sea Bass Fillets,** £13.95  
pan seared asparagus, chorizo & sun-dried  
tomatoes, sweet potato puree, garlic aioli ~  
Chardonnay, Chile

**Moules Marinière,** £12.95  
granary bread or chips, ~Colombard, France

### Pub Classics

**Local Ham, Two Eggs & Chips** £9.95

**Adnams Dry Hopped Beer Battered Cod** £11.95  
chips, mushy peas or garden peas

**Cumberland Sausage Ring** £11.95  
chive mash, red onion jus, market vegetables

## Desserts

**Warm Belgian Waffle,** £5.75  
fresh blueberries, maple syrup, vanilla ice-cream  
~ Muscat de Beaumes, France

**Chocolate Fudge Cake,** £6.05  
fresh cream, strawberries & chocolate sauce  
~ Muscat de Beaumes, France

**Warm Stem Ginger & Pear Pudding,** £5.95  
custard ~ Muscat de Beaumes, France

**Banana & Honey Cheesecake,** £6.15  
butterscotch sauce ~ Pfeiffer - Muscat, Oz

**Warm Apple Bakewell,** £6.25  
raspberry coulis, vanilla clotted cream ice cream  
~ Muscat de Beaumes, France

**Trio of Ice-Creams** £4.95  
- VANILLA CLOTTED CREAM, STRAWBERRY CREAM,  
SALTED CARAMEL ~ Pfeiffer - Muscat, Oz

**Trio of Sorbets** £4.95  
- MANGO, LEMON, BLACKCURRANT ~ Muscat de Beaumes

### The Cheese Board- £8.25

*Suffolk Blue, Black Bomber, Barron Bigod Brie &  
Rosary English Goats Cheese served with house chutney,  
Biscuits & grapes  
Try Ramos Pinto Port or Pfeiffer Muscat with your cheese*

*\*Please note that the wines are only a suggestion to  
accompany the dishes & are not included in the price\**

Please ask a member of staff if you require  
information on the food allergens & intolerances that  
may be found in the food that we serve.

If sitting outside please place your order at the bar.

Thank You