

Appetisers

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

Starters

Broccoli & Stilton Soup, £5.50
granary bread

Deep Fried Breaded Whitebait, £6.05
lemon Mayonnaise, salad garnish ~Colombard, France

Classic Prawn Cocktail, £6.75
marie rose sauce, granary bread
~ Pinot Grigio, Italy

Chicken Liver Pate, £6.25
peppered crostini's, tomato chutney
~ Pinot Grigio Rosé, Italy

**Goats Cheese Glazed, Chestnut Mushrooms &
Caramelised Red Onion Tartlet,** £5.95
dressed leaf ~ Sauvignon Blanc - NZ

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

Salads & Vegetarian

Smoked Salmon Salad £12.95
potato salad, granary bread, dill mayonnaise
~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) ~ Quest Ale/Cider

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

Vegetable Lasagne, £12.50
garlic bread & dressed salad ~ Pinot Grigio, Italy

Mediterranean Vegetable Wellington, £12.50
roasted red pepper & basil dressed salad
~ Viognier, France

Mains

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

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

Slow Roasted Honey Glazed Pork Belly, £14.25
crushed new potatoes, caramelised red cabbage, red
wine jus ~ Corbières, France

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

Roast Chicken Breast, £13.50
tagliatelle, rocket, cherry tomatoes, leeks,
white wine 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

Cajun Spiced Salmon Fillet, £14.25
wild mushrooms, spinach, new potatoes, zesty lemon
mayonnaise ~ Chenin Blanc - SA

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 Treacle Tart, £6.15
clotted cream vanilla ice cream, red berry coulis~
Muscat de Beaumes, France

Tia Maria & Coffee Cheesecake, £6.25
double chocolate chip ice cream, fresh strawberries
~ Pfeiffer - Muscat, Oz

Lemon Meringue Pie , £6.05
mixed berry compote~ Muscat de Beaumes, France

Chocolate Brownie £5.95
fresh cream, chocolate sauce
~ Muscat de Beaumes, France

Warm Apple Bakewell, £6.25
custard, fresh raspberries
~ Muscat de Beaumes, France

Trio of Ice-Creams £4.95
- VANILLA CLOTTED CREAM, HONEYCOMB,
DOUBLE CHOCOLATE CHIP ~ 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.