

## Appetisers

**Mixed Appetiser Board** - Ideal for two £11.95  
marinated olives, cream cheese stuffed red peppers,  
charred artichokes in olive oil, mixed breads

## Starters

**Chicken, Leek & Potato Soup,** £5.75  
granary bread

**Smoked Haddock & Mozzarella Fish Cake,** £6.10  
chilli Mayonnaise, salad garnish ~Colombard, France

**Smoked Salmon & Tiger Prawn Cocktail,** £6.95  
marie rose sauce, granary bread  
~ Pinot Grigio, Italy

**Pheasant & Brandy Pate** £6.50  
peppered crostini's, tomato chutney  
~ Pinot Grigio Rosé, Italy

**Goats Cheese Glazed, Chestnut Mushrooms &  
Caramelised Red Onion Tartlet,** £6.05  
dressed leaf ~ Sauvignon Blanc - NZ

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

### Salads & Vegetarian

**Chilled Poached Salmon, Green Salad** £13.25  
potato salad, granary bread, dill mayonnaise  
~Colombard, France

**Warm Chicken & Bacon Salad,** £6.95 or large £11.25  
honey mustard dressing ~ Languedoc Blanc, France

**Mixed Cheese or Ham Ploughman's** £8.75  
(mature cheddar, Suffolk blue, brie) ~ Quest Ale/Cider  
Piccalilli, Branston pickle, pickled onions, gherkins,  
whole apple & brown bread

**Vegetable Lasagne,** £12.95  
garlic bread & dressed salad ~ Pinot Grigio, Italy

**Mediterranean Vegetable Wellington,** £12.95  
roasted red pepper & basil dressed salad  
~ Viognier, France

## Mains

**28 Day Aged Chargrilled 8oz Sirloin Steak,** £19.25  
peppercorn sauce, grilled field mushroom,  
cherry tomatoes, onion rings & chips ~ Wolftrap, SA

**The Crown Beef Burger,** £12.95  
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,** £14.75  
whole grain mustard mash, pea puree, red wine jus  
~ Corbières, France

**Braised Lamb Shank,** £15.25  
crushed new potatoes, caramelised red cabbage,  
red wine jus ~ Mercurrey - Burgundy

**Roast Chicken Breast,** £13.95  
tagliatelle, rocket, cherry tomatoes, leeks,  
white wine cream reduction ~ Merlot, Chile

**Steak & Ale Pie,** £13.25  
new potatoes & fresh market vegetables  
~ Corbières, France

**Moules Marinière ,** £13.25  
granary bread or chips ~ Colombard, France

**Grilled Sea Bass Fillets,** £14.25  
pan seared tender-stem broccoli, chorizo & sun-  
dried tomatoes, sweet potato puree, garlic aioli ~  
Chardonnay, Chile

**Cajun Spiced Salmon Fillet,** £14.50  
wild mushrooms, spinach, new potatoes, zesty  
lemon mayonnaise ~ Chenin Blanc - SA

### Pub Classics

**Local Ham, Two Eggs & Chips** £9.95

**Deep Fried Scampi, Chips & Salad** £10.95

**Adnams Dry Hopped Beer Battered Cod** £12.95  
chips, mushy peas or garden peas

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

## Desserts

**Apple & Rhubarb Crumble,** £6.15  
custard ~ Muscat de Beaumes, France

**Maple & Pecan Cheesecake,**  
chocolate chip ice cream, chocolate sauce, fresh  
strawberries £6.35  
~ Pfeiffer - Muscat, Oz

**Rum & Vanilla Crème Brulee,** £6.15  
shortbread biscuits ~ Muscat de Beaumes, France

**Chocolate Brownie** £6.05  
fresh cream, chocolate sauce  
~ Muscat de Beaumes, France

**Warm Treacle Tart,** £6.25  
raspberry coulis, vanilla clotted cream ice cream,  
fresh raspberries ~ Muscat de Beaumes, France

**Trio of Ice-Creams** £5.15  
- VANILLA CLOTTED CREAM, HONEYCOMB,  
DOUBLE CHOCOLATE CHIP ~ Pfeiffer - Muscat, Oz

**Trio of Sorbets** £5.15  
- MANGO, LEMON, RASPBERRY ~ Muscat de Beaumes

### The Cheese Board- £8.75

*Suffolk Blue, Black Bomber, Barron Bigod Brie &  
Capricorn Cheese served with house chutney,  
Biscuits & grapes*

*Try Ramos Pinto Port or Pfeiffer Muscat with your cheese*

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.

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