

## Appetisers

**Mixed Appetiser Board** - Ideal for two £11.95  
marinated olives, cream cheese stuffed red peppers,  
prosciutto, mixed breads

## Starters

**Roasted Plum Tomato & Red Pepper Soup,** £5.75  
basil oil, granary bread

**Smoked Haddock & Spring Onion Fish Cake,** £6.25  
chilli Mayonnaise, salad garnish ~Colombard, France

**Ham Hock, Split Pea & Parsley Terrine** £6.50  
piccalilli, cornichon's, herb crostini's  
~Pinot Grigio Rosé, Italy

**Smoked Mackerel Fillets,** £6.95  
horseradish mayonnaise, granary bread  
~ Pinot Grigio, Italy

**Deep Fried Breaded Goats Cheese,** £6.25  
balsamic dressed leaf ~ Colombard, France

**Garlic Button Mushrooms,** £6.15  
toasted brioche, dressed leaves  
~ Sauvignon Blanc - NZ

### Salads & Vegetarian

**Chilled Poached Salmon, Green Salad** £13.95  
warm buttered new potatoes, chive mayonnaise  
~Colombard, France

**Warm Chicken & Bacon Salad,** £6.95 or large £11.95  
honey mustard dressing ~ Languedoc Blanc, France

**Mixed Cheese or Ham Ploughman's** £8.75  
(mature cheddar, Suffolk blue, brie) ~ Guest Ale/Cider

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

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

**Brie, Courgette & Potato Crumble,** £12.95  
French dressed salad  
~Viognier, France

## Mains

**28 Day Aged Chargrilled 8oz Sirloin Steak,** £19.25  
pepper sauce, grilled field mushroom,  
roasted tomato, onion rings & chips ~Wolftrap, SA

**The Crown Beef Burger,** £12.95  
chargrilled 8oz Aberdeen Angus beef burger,  
cheddar cheese, beef tomato, baby gem lettuce,  
fresh red onion, chips, coleslaw & tomato chutney,  
~ Malbec, Argentina

**Pan Seared Peppered Pork Tenderloin,** £14.50  
creamed mashed potato, green beans,  
mustard jus ~Corbières, France

**Lamb Rump Steak,** £15.95  
Lyonnais potatoes, caramelised red cabbage,  
red wine jus ~Mercurrey - Burgundy

**Confit Leg of Duck,** £13.95  
cannellini bean cassoulet, black cherry glaze  
~Merlot, Chile

**Chicken, Leek & Mushroom Pie,** £13.25  
new potatoes & fresh market vegetables  
~Corbières, France

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

**Fresh Dressed Cromer Crab,** £13.95  
skinny fries, coleslaw, lemon mayonnaise,  
dressed leaves~Colombard, France

**Oven Baked Prosciutto Wrapped Cod Loin,** £14.95  
pan seared new potatoes, asparagus & spinach, dill  
hollandaise ~Chenin Blanc - SA

### Pub Classics

**Adnams Dry Hopped Beer Battered Haddock**  
chips, mushy peas or garden peas £12.95  
**Local Ham, Two Eggs & Chips** £9.95  
**Deep Fried Scampi, Chips & Salad** £10.95

## Desserts

**Butterscotch Bread & Butter Pudding** £6.15  
custard  
~ Muscat de Beaumes, France

**Zesty Lemon Cheesecake,** £6.35  
raspberry sorbet  
~ Pfeiffer - Muscat, Oz

**Warm Apricot Bakewell Tart,** £6.25  
raspberry coulis, fresh cream  
~ Muscat de Beaumes, France

**Warm Chocolate Fudge Cake,** £6.10  
fresh strawberries, vanilla clotted cream ice cream  
~ Muscat de Beaumes, France

**Raspberry & Pistachio Roulade,** £6.25  
shortbread biscuits  
~ Muscat de Beaumes, France

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

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

### The Cheese Board- £8.75

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

\*Please note that the wines are only a suggestion to  
Accompany the dishes and 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.