

Appetisers

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

Starters

Roasted Parsnip & Chestnut Soup £5.75
bacon lardons, granary bread

Deep Fried Filo Prawns, £6.25
Sweet chilli sauce, french dressed leaf
~Dom de Grachies, France

Duck & Orange Pate £6.50
melba toast, caramelised red onion chutney
~Pinot Grigio Rosé, Italy

Beetroot-Infused Rollmop Herrings £6.75
lemon mayonnaise, granary bread
~Colombard France

Deep Fried Breaded Brie £6.50
cranberry sauce, salad garnish ~ Colombard, France

Stilton-glazed Broccoli & Walnut Tartlet £6.75
balsamic dressed leaf
~ Sauvignon Blanc - NZ

Salads & vegetarian

Smoked Mackerel 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) ~ Quest Ale/Cider

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

Butternut Squash & Spinach Lasagne, £12.95
garlic bread & dressed salad ~Pinot Grigio, Italy

Brie, Courgette & Potato Crumble, £12.95
French dressed salad

Mains

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

The Crown Beef Burger £12.95
chargrilled 8oz Aberdeen Angus beef burger, smoked
bacon, mature cheddar cheese, chips, coleslaw
& chili jam ~ Malbec, Argentina

Roast Breast of Chicken £13.75
wild mushroom, leek & spinach tagliatelle,
cajun cream ~Gazi de Gavi, Manfredi - Italy

Slow Roasted Pork Belly £14.50
honey glazed winter vegetables,
cauliflower puree, red wine jus,
~Mercurrey - Burgundy

Venison Sausages & Bean Casserole £13.95
braised in red wine jus, creamed mash potatoes,
~Merlot, Chile

Steak & Kidney Pudding £13.25
new potatoes, fresh market vegetables,
Adnams ale Ghost Ship Jus
~Corbières, France

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

Moules Marinere £13.75
chips or granary bread
~Colombard, France

Grilled Rainbow Trout Fillets £14.50
pan-seared samphire, cherry tomatoes, new
potatoes & horseradish yoghurt ~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 £6.25
custard ~ Muscat de Beaumes, France

Warm Belgian Waffle, maple syrup £6.25
fresh blueberries, vanilla clotted cream ice cream
~ Muscat de Beaumes, France

Lime & Lemon Tart £6.25
fresh raspberries & raspberry sorbet
~ Muscat de Beaumes, France

Warm Chocolate Sponge Pudding £6.15
vanilla clotted cream ice cream, fresh blackberries,
~ Muscat de Beaumes, France

Sticky Toffee Cheesecake, £6.35
fresh cream, butterscotch sauce
~ Muscat de Beaumes, France

Trio of Ice-Creams £5.15
- VANILLA CLOTTED CREAM, HONEYCOMB, STRAWBERRY

Trio of Sorbets £5.15
- MANGO, LEMON, RASPBERRY

Cheese board £8.75

*Suffolk Blue, Green Thunder, Barron Bigod Brie &
Cricket St Thomas Goats Cheese served with house
chutney,
Biscuits & grapes
TRU RAMOS Pinto Port or Pfeiffer Muscat*

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 and are not included in the price