

# Garden Menu

(Served from our 'garden street food truck' - no crockery/cutlery instead disposable, environmentally friendly alternatives!!)

**Any Allergies or food intolerances – please let us know so we can advise**

**GF denotes can be made Gluten free, V vegetarian, Veg Vegan**

## Sushi

Smoked salmon Maki £7 **(GF)**

Spiced Aubergine & sesame seed £6 **(V/Veg/GF)**

Smoked mackerel Nori rolls £6 **(GF)**

Chicken & cucumber with crispy onions £6 **(GF)**

Edamame beans £4

## Fish ice bar

Pot of home smoked prawns £3 **(GF)**

Dressed whole or ½ lobster £35/£18 **(GF)**

Dressed Cromer crab £11 **(GF)**

Pot of cockles £3 **(GF)**

Pot of peeled prawns £3 **(GF)**

Homemade burger in a Filo & Twine bap with salad, bacon and an Adnams beer BQ sauce, pub cut chips £10 **(GF)**

Beer battered line caught cod, pub cut chips, mushy peas & wasabi tartare £11

Crispy fried Blythburgh pork belly with a spicy Kimchi slaw £10 **(GF)**

Halloumi Burrito with avocado, lime, coriander & sweetcorn £8.50 **(V)**

Bang bang cauliflower £7 **(V,Veg)**

### **Kids**

Blythburgh sausage hot dog with pub cut chips £7 **(GF)**

Battered cod and pub cut chips £7

### **Sides**

Pub cut chips

Mixed salad

Homemade tartare

Wasabi tartare

Mushy peas

Seafood sauce

Filo & Twine sourdough

Filo & Twine baguette

All £3 each

### **Puddings**

Strawberries with shortbread & clotted cream £5

Tub of Aldburgh ice-creams £3

(chocolate, vanilla, mint choc chip, salted caramel, mango sorbet)

Cake of the day £3.75