

SUMMER MENU

NIBBLES

Smoked nuts	Rose Harissa nuts	3.75 each
Pitted large Vinci olives		4.50
Filo & Twine sourdough,	Marmite butter	5
Posh cheesy chips,	Parmesan, truffle mayo	4.50
Paprika skinny fries,	roasted garlic mayonnaise	4.50
Salt & Pepper squid,	Sriacha mayo	6
Whitebait,	tartare & lemon	5
Shell on prawns,	roasted garlic mayonnaise	5

STARTERS

Halloumi, pitta, mint & lemon pesto (veg)	8.50
Dry cured smoked salmon, horseradish cream, rye toast	9
Shell on prawns, roasted garlic mayonnaise, salad, Sourdough 1/2/pint	9/16
Smoked chicken Caesar salad, Sourdough crouton (GF, V)	8.50
Beetroot carpaccio, vegan feta, balsamic (V)	8

MAINS

Beef burger, blue cheese, BBQ sauce, house chips, brioche bun (GF)	16
Steak, confit tomato, house chips, mushroom, watercress (GF)	
Sirloin (8oz)	26
10oz ribeye	26
Char-grilled Blythburgh pork chop, Chimichurri & roasted corn salad (GF)	20
Char-grilled garlic lobster, Caesar salad & skinny fries (GF) ½ or whole	24/45
Deep fried scampi, pub cut chips, salad, lemon & tartare	16
Beer battered haddock, pub cut chips, mushy peas, tartare, lemon	17
Pair of Lowestoft smoked kippers, lemon, sourdough & butter (GF)	14
Sundried tomato vegan paella, spring vegetables (V)	16
Fettuccine, broad beans, garden peas, mint, parmesan cream (Veg)	16
Ploughmans, Cambridge blue, Walsingham, bread, salad, pickles, apple (veg)	14
PLEASE SEE DAILY SPECIAL BOARDS (every Sunday roasts will be available)	

SAUCES

Garlic butter	Blue cheese	Peppercorn	3 each
---------------	-------------	------------	--------

SIDES all £3.95 each

Skinny fries	House chips	Garden salad	Samphire	
Buttered new potatoes	Caesar salad	Summer vegetables	coleslaw	

PTO...

SANDWICHES (white or granary) served with a cup of skinny fries

(served Weds-Sat lunches only)

Blythburgh ham, mustard, tomato £9

Cheddar, Chutney £8.50

PUDDINGS

Vegan dark chocolate brownie , coconut ice-cream (GF, V)	8
Sticky toffee pudding , toffee sauce, salted caramel ice-cream (V,GF)	8
Summer pudding , berries, crème fraiche	8
New York cheesecake , passionfruit	8
Cheeseboard - Cambridge blue, Walsingham, Bungay brie, chutney, red grapes, quince paste, biscuits (GF)	9/14
Ice-creams - salted caramel, vanilla, 'Crunchie', Strawberry, chocolate brownie, vegan coconut (per scoop) (GF, VEG) served with coulis & freeze dried raspberries	2.25
Sorbets - elderflower & champagne, lemon, passion fruit (per scoop) (GF, VEG, V) Served with coulis & freeze dried raspberries	2.25

KIDS (10 YEARS & UNDER ONLY)

Cheeseburger , brioche bun, pub cut chips (GF)	8
Battered haddock , garden peas, pub cut chips (GF)	8
Scampi , pub cut chips, garden peas	8
Blythburgh sausages , pub cut chips, Heinz baked beans	8
Pasta , tomato sauce & cheddar (Veg)	8
Ice-cream sundae (chocolate brownie or strawberry)	5.50
Sticky toffee pudding , toffee sauce, vanilla ice-cream	6
Chocolate brownie , ice-cream (GF, V)	6

(GF) denotes can be made Gluten free (Veg) can be made Vegetarian (V) can be made Vegan

THE SMALL PRINT – BUT VITALLY IMPORTANT

It is the responsibility of the customer to inform us at the time of ordering of any allergies or food intolerances, staff will be able to advise on menu options

Please note – we cannot split bills

Groups – 10 or more will be required to pay a £5pp non-refundable deposit at the time of booking. A pre-order will also be required at least 48hrs prior to booking

All food is prepared to order so a wait is expected in busy times. If booked parties are late without prior notice, we reserve the right to offer the table to others.

AS WITH MOST HOSPITALITY VENUES ADEQUATE STAFFING REMAINS AN ISSUE, WE HAVE A ZERO TOLERANCE POLICY - ANY CUSTOMER/S THAT ARE RUDE OR AGGRESSIVE, YOU WILL BE ASKED TO LEAVE IMMEDIATELY IF SUCH A SITUATION OCCURS.

PLEASE BE KIND!