



Graze

Pakenham Mill Sourdough, whipped butter **V £3.5pp**

Mezze Board, olives, sun blushed tomatoes, Pakenham Mill sourdough, hummus, rapeseed, balsamic vinegar **VG £7pp**

Baron Bigod & Prosciutto Plate, smoked date & walnut bread, quince chutney, preserved baby pear **N £14**

To Start

Homemade soup of the day, Pakenham Mill Sourdough, whipped butter **£7.5**

Ox Cheek croquette, Bramley apple chutney, fig, red wine jus **£9.5**

Suffolk Charcuterie, prosciutto, salami, chorizo, Pakenham Mill sourdough, pickles, olives **£10.5pp**

Avocado, Pea & Edamame Bean Arancini, fennel, asian dressing **GF VG £8.5**

Orchard Farm Pork & Black Pudding Scotch egg, hispi & celeriac slaw **£9.5**

Smoked Haddock & Cod Fishcake, dill mayonnaise, cured fennel & pickled shallot salad **GF £9.75**

Claydon Chicken & Ham hock terrine, fried quail's egg, curried cauliflower, golden raisins, coronation mayonnaise **GF £9**

Mains

Orchard Farm Pork Belly, Shoulder & Potato croquette, Garden greens, Bramley apple puree, veal jus **GF £24**

Roasted Field Mushroom, blackberry bakery brioche bun, avo, slaw, "mayo", beef tomato, walnut pesto fries **VG £17.5**

Fillet of Seabass, artichoke & BBQ leek risotto, celeriac puree, chive oil **GF £23**

Spaghetti & Miso Carbonara, rainbow chard, oyster mushroom, pickled mustard seeds, truffle oil **VG £18**

If you would like to add pancetta & Grana Padano £3

Ghost Ship Beer Battered Haddock, triple cooked chips, tartare sauce, mixed leaf salad **£18**

Roasted Butternut Squash & Pancetta Risotto, chilli, Suffolk prosciutto, goats curd, garden chard **GF £22**

Lamb "kleftiko", Slow braised Norfolk shank, potato, vegetables, Pakenham Mill sourdough **£25**

Mibrasa Grills

Cooked over Urban Forestry's Silver Birchwood

'Dirty Burger', brioche bun, gherkin ketchup, suffolk bacon jam, peppercorn sauce, fries **£17.5**

Claydon Farms Chicken Salad, avocado, suffolk prosciutto, poached 'rattlesden' egg **GF £20**

10 oz Black Angus Sirloin Steak, black garlic aioli, tomato, mushroom, truffle butter, chips **GF £29**

Sides

Buttered Greens **GF £4** **Fairfield Farm Hand Cut Chips** **GF VG £4.5** **Dirty Posh Chips**, parmesan, truffle oil, béarnaise, peppercorn sauce **GF £6** **Posh Chips**, parmesan, truffle oil, béarnaise sauce **V GF £5**

Dirty Vegan Fries, walnut pesto, "mayo" **VE GF N £4.5**

House Salad **VG GF £4.5** **Fries** **VG GF £4**

Our Menu has been sourced locally & independently wherever possible - subject to availability

V vegetarian | VG vegan | GF gluten free | N contains nuts

Please let a team member know of any allergies or dietary requirements



Puddings

Chocolate Fondant, pistachio & almond crumb, raspberry sorbet, chocolate aero **N £9.5**

Poached Cinnamon Pear, mango sorbet, pineapple & maple granola **N VG £8.5**

Chocolate Brownie, raspberry sorbet, honeycomb **VG £9**

Banoffee Creme Brûlée, salted caramel ice cream, chocolate aero, dried banana crumb **GF £8.75**

Lemon & Egg custard tart, blackberry ice-cream & spiced tuille **£9**

Vegan Scoops, mango, blood orange, raspberry, pear **VG GF £1.5 each**

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Smaller Appetites menu

Pasta Bolognese £7

House Burger, brioche bun, lettuce, skinny fries £8

Cody's Macaroni Cheese, side of greens V £7

Battered Fish, skinny fries, salad £8.75

Chocolate Brownie, raspberry sorbet V £4

Vanilla Ice Cream GF £3

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