

## SMALL PLATES

Harissa spiced hummus, pitta bread (vg)	7
Honey & mustard chipolatas	7.5
Plant-based koftas, minted mayo (vg)	8
Crispy pork belly bites, sweet soy glaze, pickled slaw	8.5
Spiced aubergine, coconut yoghurt, crispy shallot, coriander	7.5
Salt & Pepper squid, chilli, spring onion, aioli	9.5
Breaded halloumi sticks, lemon mayo, hot sauce, pomegranate, spring onion (v)	8.5
Crispy chicken thigh, sriracha ketchup	8
Chorizo & Manchego croquettes, paprika mayo	8.5
Burrata, datterino tomato, basil pesto, crostini (v)	9.5

## ROASTS

All served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy

28 day aged beef rump

19

Waveney pork belly

Suffolk chicken, pork stuffing

17.5

Three meat roast (chicken, pork, beef rump)

Nut Roast / vg

16

## MAINS

Chicken Caesar salad, soft-boiled egg, croutons, Caesar dressing, parmesan

15.5

Watermelon & feta salad, pumpkin seeds, gem, rocket, pomegranate dressing (vg)

14.5

Hand-raised Chicken & leek pie, mashed potato, gravy

17

Roasted Cornish hake fillet, crisp poached egg, new potato, samphire, chive beurre blanc

18.5

Fish & chips – beer battered haddock, tartare sauce, mushy peas, triple cooked chips

16.5

Confit duck ragu, tagliatelle, pecorino

16.5

Sweet potato Katsu curry, steamed rice, edamame beans (vg)

15.5

## SIDES

Pork stuffing 2.5 / Extra Yorkshire pudding 1.5 / Skin on fries 5.0 Roast potatoes 5.0 / Cauliflower cheese to share 7.5