# EVENING



#### Inclusive

#### NIBBLES

House roasted chilli and lime mixed nuts [vg] [n] £4.95

Ufford Bar mix, salted pretzels, BBQ corn, Wasabi peas  $\pounds 5.50$ 

Marinated olives, sun-dried tomatoes, feta [vg] £5.25

Hummus, balsamic olive oil, flat bread [vg] £4.95

#### **FIRST THINGS FIRST**

Soup of the day, bread roll [gf on request]

Chicken Caesar Salad, gem, crispy bacon, anchovies, croutons, Caesar dressing

Corn Nachos, mozzarella, homemade salsa, guacamole, sour cream, jalapenos [gf]

Pressed Spanish spiced chicken thigh terrine, pickled fennel, torched orange, pea pure Mongolian crispy lamb, steamed pancakes, plum sauce, cucumber, spring onions (**£1.00** supplement)

Gin-cured sea trout, rye bread, cream cheese, radish salad [df on request] [gf on request] (£1.00 supplement)

Salt and pepper oyster mushrooms, noodle salad, sesame dressing [vg]

Jersey Royal potato salad, asparagus, crispy hens' eggs, watercress  $\ensuremath{\left[ \ensuremath{\scriptscriptstyle M} \right]}$ 

#### SIGNATURE

8oz Dry aged Dedham Vale sirloin steak, chunky chips, semi-dried tomatoes, truffled king oyster mushroom  $\rm [gf]$ 

(**£12.00** supplement) Peppercorn sauce **£3.50** 

Adnams beer battered line caught cod, chunky chips, garden peas, home-made tartare sauce [df]

Ground rib steak burger, Monterrey Jack, gem, tomato, gherkin, brioche bun, Ufford burger sauce, fries, Cajun slaw [gf on request]

Suffolk pork ribeye steak, BBQ Boston beans, collard greens, corn bread [gf on request]

Pan-fried plaice fillets, spaghetti, cockles, braised leek, gremolata [df on request] Confit Gressingham duck leg, smoked mashed potato, orange and thyme braised carrot, cavolo nero, jus [gf]

Char-grilled chicken Dhansak, mushroom rice, onion salad, poppadom [df]

Bouillabaisse of shellfish, pan-roasted hake, warm sourdough [df on request] [gf on request] (£2.50 supplement)

Moroccan spiced cauliflower steak, butterbean puree, sauté grey oyster mushrooms, crispy shallots [vg]

 $Charred \ butternut \ squash, \ puffed \ grains, \ whipped \ tahini, \\ preserved \ lemon, \ sumac \ [vg]$ 

## SIDES

Ufford Park dressed house salad £4.50

Cajun slaw £3.00

Adnams beer battered onion rings (x5) £4.50

Garlic and parsley ciabatta £5.00 (Add cheese £1.50)

Fries £4.75 Parmesan and truffle fries £6.00 Chunky chips £5.00

### INDULGENCE

Sticky toffee pudding, toffee sauce, banana ice cream [vg] [gf on request]

Rhubarb and apple crumble, traditional vanilla custard  $$[vg]\]$  [gf on request]

Coconut panna cotta, charred pineapple, passion fruit gel, mango sorbet  $\ensuremath{\left[ \ensuremath{vg} \right]}$ 

The Ufford Apple, apple shape white chocolate mousse, caramelised white chocolate soil [gf]

Raspberry and Prosecco posset, meringue, raspberry shortbread biscuits

Chocolate brownie sundae, vanilla and chocolate ice cream, caramel sauce, whipped cream, coco wafers

Lemon meringue sundae, lemon and raspberry sorbet, lemon curd, Italian meringue, dehydrated raspberries

Local Suffolk cheeses, artisan crackers, chutney, grapes, celery (**£6.00** supplement)

#### Daily from 6.00pm - 9.30pm

There will be a 10% discretionary service charge added to your bill, all of this will be split evenly with the whole team.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. County of Origins are correct as the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian [n] nuts

