



Lunch menu served Monday – Saturday 12 – 2:30

Native Lobster, anchovy, Grana Padano, garlic & smoked bacon (G) £9.95

Terrine of ham hock, piccalilli & leek, baby leaves (G) £6.95

Smoked Gressingham duck breast, blood orange & raspberry salad (G) £7.50

Galette of Goat's cheese, black truffle & beetroot, peas & walnuts (V/G) £6.95

Creamed potato soup, chive & truffle (V) £5.95

Rabbit 'five ways', pea & chive, carrot & mushroom

Pithivier, saddle, braised belly & legs wrapped in speck, Confit shoulder, liver & kidney (G) £16.95

Slow roasted belly of Blythburgh pork, crackling, Cox's apple & black pudding & Port (G) £14.95

Breast of Exning Estate pheasant, forest mushrooms, carrot, swede & turnip £16.95

Risotto of saffron & herbs, Grana Padano salad (V/G) £12.95

Fordham beef

Fillet steak £23.50

Pavé rump steak £19.95

Butternut squash, Pepper sauce, grain mustard mash or chips (G)

Old favourites

Fordham beef Steak sandwich with horseradish, fried red onion & chips £8.95

Carter Street butchers best pork sausages, grain mustard mash, red wine & onion. £9.95

Blythburgh farm smoked & glazed ham, fried free range eggs & chips (G) £8.95

'Docky'

Home-cooked Suffolk ham & Suffolk cheese, terrine, pickled onion, bread & salad. £9.95

Homemade chips / plain mash / grain mustard mash £2.75 (V/G)

Seasonal vegetable selection £2.95 / Mixed leaves £2.75 (V/G)

Wilted purple kale (V/G) £2.95 / Cavolo Nero £ 2.95 (V/G)

V indicates vegetarian dishes, G indicates gluten free. N indicates that nuts are present
If you have a food allergy please inform us, many dishes can be adjusted to suit
We serve fresh food as fast as we can. Please inform us if you have time constraints- we will do our best.
As much produce as is possible is sourced locally. We avoid the use of GM foods.