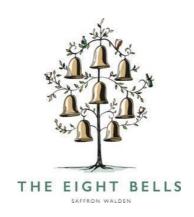


Freshly baked focaccia, aged balsamic vinegar, olive oil DF VG £5 Sicilian nocellara olives DF VG GF £4.5 Pickled white anchovy fillets, black olive & parmesan crumb £5 Padron Peppers, Maldon sea salt DF VG GF £5



2 courses £27 | 3 courses £32

Small Plates

Cream of mushroom, tarragon & walnut pesto VG GF
Suffolk coarse pork terrine, pickled Summer vegetables, piccalilli puree,
Eastern Gold ale jelly DF GF
Superfood salad, local rapeseed oil pomegranate molasses & maple dressing,
nuts, seeds, legumes GF VG DF N

Eight Bells prawn cocktail, avocado, tomato, cucumber, bloody Marie-rose GF DF Hot smoked chalk stream trout salad, broad beans, peas, lettuce, croutons, ricotta, buttermilk dressing GFA

Roasts

Hereford beef topside or Thetford black pork loin Home-made vegetarian or vegan nut roast V/VG All are served with roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

Mains

Suffolk pork & chorizo burger, sourdough & onion bun, hummus, gem lettuce, red pepper, smoked applewood, triple cooked wedges, bravas ketchup GFA

Suffolk chicken schnitzel, roasted Mediterranean vegetable herb & freekeh salad, feta cheese, kalamata olives

Wild mushroom fregola, tempura enoki mushrooms VG DF

Barsham beer battered haddock fillet, pea & gem lettuce salad, triple cooked chips, tartare sauceDF GFA

Musks sausages, mashed potato, hispi cabbage, onion gravy

Desserts

Eighty-Six Friends Honey Spiced Rum & plum frangipane, orange creme fraiche N Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream V Essex strawberries, lime cheesecake, Indian mint, pink pepper & almond tuile Apple, pear & sultana crumble, blackberry ice cream Selection of Saffron Ice Cream Company ice creams GF V and/or sorbets GF DF VG