

Sample menu

Sunday Lunch menu

Three courses £17.30

Two courses £15.30

Melon topped with black forest ham
Homemade farm house vegetable soup (V)
Homemade chicken liver pate with toasted homemade bread
Garlic bread made with homemade bread (V)
Homemade Stilton and red onion tartlet(V)
Roasted Mediterranean vegetable salad with garlic and basil pesto (V)
Moroccan curried egg salad (V)

Slow cooked tender shoulder of lamb.
Roast breast of local free-range chicken with bacon and stuffing
Roasted free-range loin of Blythburgh pork with stuffing.
Roast sirloin of prime British beef & Yorkshire pudding (Supplement of £2.50).
Grilled or pan fried (with nut brown butter) fillet of plaice.
Cold meat salad with a selection of freshly roasted meats

Vegetarian menu available (V)

All served with potatoes and seasonal vegetables
All meats served with Yorkshire pudding

Warm Morello cherries with ice cream
Valrona dark chocolate torte with mango coulis
Apple and cinnamon cake served cold but can be served hot
Bread and butter pudding
Apricot brulee
Cheese and biscuits
Vanilla ice cream

All sweets can be served with cream, ice cream or custard
(Caution all dishes with cherries in may contain stones)

Tea £2.00
Coffee £2.20

(V) Denote vegetarian dishes
This menu varies weekly Minimum two courses
Sunday Lunch orders taken between 12 – 2 pm
If you would like to be put on our mailing list please give your details at the reception
Prime sirloin of British beef is more expensive than the other meats on the menu
so we do have to charge a supplement