

SUNDAY EVENING MENU

Sharers and Nibbles

Mixed marinated olives	£3.50
Mature cheddar cheese straws	£3.50
Honey, wholegrain mustard glazed cocktail sausages	£4.50
Mixed hor d'oeuvres (olives, roasted tomatoes, peppers, aubergine, stuffed pepper)	£4.50

Starters

Ham hock scotch egg, tomato chutney	£4.75
Seasonal soup, freshly baked bread	£6.00
Cod goujons, tartare sauce	£6.00
Tempura prawns, sweet chilli sauce	£7.00
Whitebait, garlic aioli	£6.00

Mains

Golden macaroni, poached leeks, Suffolk mature cheddar, blackened tomatoes	£9.50
Suffolk ham, duck egg & hand cut chips	£12.00
Fludyers line caught beer battered fish of the day, hand cut chips, crushed peas, tartare sauce	£13.50
Mexican spiced bean burger (vegan), ciabatta bap, tomato salsa, onion rings, hand cut chips	£11.00
Venison sausages, creamy mash, seasonal greens, caramelised shallots, gravy	£12.50
Fludyers homemade 8oz beef burger, tomato chutney, mature cheddar, bacon, brioche bun, onion rings, slaw & hand cut chips	£14.50
Linguine bolognese, garlic bread	£14.00
Chicken Thai green curry, rice, Thai prawn crackers	£14.00

Sides

Hand cut chips	£3.50
Sweet potato fries	£4.75
Garden salad	£3.00
Greek salad	£3.50
Green beans with bacon and shallots	£3.50
Fingerling potatoes, butter and fresh herbs	£3.50
Creamy mash	£3.00

Please ask a member of staff about our daily specials

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please note: No smoking of any kind is permitted in the restaurant.

From the Chargrill

Sirloin steak 10oz	£26.00
Filet mignon	£30.00

All served with field mushroom, tomatoes, a choice of two of the following sides and either peppercorn sauce, garlic butter or blue cheese sauce.

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| <ul style="list-style-type: none"> ~ Green beans with bacon & shallots ~ Fingerling potatoes, butter & fresh herbs ~ Creamy mash | <ul style="list-style-type: none"> ~ Hand cut chips ~ Greek style salad ~ Garden salad |
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Puddings £6.50

Blueberry & blackcurrant mascarpone cheesecake, white chocolate ice cream
 Apple crumble, almond & oat crumb, crème anglaise
 Date & walnut sticky toffee pudding, toffee sauce, vanilla ice cream
 Chocolate Cointreau slice, raspberry sorbet
 Rhubarb trifle, Madagascan vanilla crème anglaise, crunchy almond flakes
 Orange crème brulee, pistachio & rose water shortbread
 Vegan & gluten free warmed chocolate cake, chocolate sauce, dairy free vanilla ice cream

Winter cheese selection, mixed crackers, celery, grapes, fig relish £7.75

Ice cream & sorbet £2.00 per scoop

Digestifs

Calvados V.S.O.P 25ml	£2.80
Hennessy VS 25ml	£2.80
E&J Brandy 25ml	£2.80
Adnams ruby port 100ml	£4.50

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