

# mother's day lunch

22<sup>nd</sup> March 2020, noon until 8.00pm

## while you wait

warm homemade garlic & rosemary bread (ve) £5

gordal olives (ve) £3.5

crispy whitebait, lemon mayonnaise £3.5

## starters

tomato & basil soup (v) £5

mussels, white wine, cream, garlic, granary bread £7

hoisin duck spring rolls, chilli dipping sauce £6.5

smoked salmon caesar salad, quails egg £7.5

english halloumi, wild garlic, pea & mint salad (v) £6.5

ham hock terrine, pickles, piccalilli, granary loaf £7

## mains

roast sirloin of suffolk beef (cooked pink) £15.5

roast loin & belly of blythburgh free range pork £14

coal roast celeriac, caramelised onion gravy (ve) £13.5

sea bass fillet, new potatoes, crayfish butter £16

(all of the above are served with seasonal vegetables)

brewshed battered haddock, home cut chips, minted peas £13

goats cheese & onion tart, skinny fries, tomato & parmesan salad (v) £13.5

## sandwiches

all our sandwiches are served with slaw and made from fresh home baked bread, choose from granary or white.

suffolk ham, english mustard £6.5

smoked salmon, cream cheese £6.5

egg mayonnaise, rocket (v) £5.5

roast pork, apple sauce (toasted) £6

cheddar cheese, onion chutney (v) £5.5

## puds & cheese

please ask a member of staff what desserts are available today £6

british farmhouse cheese, crackers, chutney £7

## food allergies and intolerances

please ask a member of staff for information on the ingredients in your meal

as a fresh food kitchen we are happy to make tweaks wherever possible. gluten free & dairy free menus available on request