

spring lunches

(monday to saturday noon until 2.30pm)

proper food

snack or starter more or main

potted smoked haddock, tomato, watercress, toast	£6.5	
gressingham duck terrine, orange & onion marmalade, toast	£7	
welsh rarebit on toast (v)	£5.5	
shortrib meatloaf fritters, brewshed barbeque sauce	£6.5	
charred squid salad, snails, crispy bacon, parmesan	£6	
suffolk mature cheddar (v) or ham ploughman's	£6	£8.5
chargrilled free range chicken salad	£5.5	£10.5
dry aged steak burger, skinny fries, tomato jam, slaw		£11.5
falafel burger, garlic & mint yoghurt, home cut chips (v)		£11.5
suffolk ham, free range egg, home cut chips		£8.5
brewshed ale battered haddock, home cut chips, crushed minted peas		£9.5
salmon fillet, new potatoes, creamed spinach, smoked butter		£14.5
lambs liver, smoked bacon, mash, onion gravy		£10
blythburgh pork schnitzel, plum tomato & fennel salad, skinny fries		£14.5
haddock fillet, welsh rarebit, crushed potatoes, greens		£13
28 day aged beef & home cut chips, plum tomato, garlic butter		
8oz feather blade steak (medium rare) £14 / 8oz dry aged rib eye steak		£18

sandwiches

all of our sandwiches are made from fresh home baked bread, choose from granary or white.

suffolk ham, mustard	£5
fish finger, tomato sauce	£5.5
suffolk pork, apple sauce (toasted)	£5
salt beef, pickles, mustard mayonnaise (toasted sourdough)	£5.5
keens mature cheddar, pickle (v)	£4.5
free range egg mayonnaise, rocket (v)	£4.5
bacon, lettuce, tomato, mayo (toasted)	£5

sides £3

chopped salad
home cut chips
skinny fries
crispy fried onion rings
mixed greens
buttered new potatoes

puds & cheese

please ask a member of staff what puddings & cheeses are available today

food allergies and intolerances

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