



## Sunday Lunch 12 to 2

<i>Winter Squash Hummus</i>	Persian squash, yogurt, pomegranate, coriander, seeded flat bread	8
<i>Suffolk Venison Scrumpet</i>	Slow cooked venison with beetroot ketchup	9
<i>Roasted Celeriac Velouté</i>	Roasted celeriac velouté with Suffolk Gold cheese on toast (available vegan with sautéed mushrooms on toast)	8.5
<i>Salmon Fish Cake</i>	Roasted salmon fish cake with green apple & chorizo preserve	9
<i>King Prawn &amp; Haddock</i>	King prawns & smoked haddock crumble, white wine nagé & sea greens	13.5
<i>Wild Mushroom Risotto Cake</i>	Wild mushroom risotto cake, broccolini, sweet soy & black sesame ( available vegan )	16
<i>Roast Chicken Breast</i>	Olive oil roasted potatoes, broccolini, salsify, spiced red wine figs	18.5
<i>Sirloin of Beef</i>	Olive oil roasted potatoes, fine beans, Yorkshire pudding, red wine jus	25
<i>Sea Bass Fillet</i>	Saffron potatoes, red pepper & fennel, red pepper bisque	21.5
<i>Daube of Suffolk Beef</i>	Olive oil roasted potatoes, broccolini, roasted carrot & crispy onion	19.5
<i>Blythburgh Pork Belly</i>	Olive oil roasted potatoes, pak choi, burnt apple sauce, popcorn crackling	17.5
<i>Sides</i> – Olive oil chips   Seasonal vegetables   Pommes purée		4

<i>Rhubarb Cheesecake</i>	Rhubarb cheesecake, ginger crumb, poached rhubarb, rhubarb sorbet	7
<i>Dark Chocolate Ganaché</i>	Classic dark chocolate ganaché with honey comb & chocolate ice cream	7.5
<i>Sorbet Selection</i>	3 scoops seasonal sorbet with pomegranate & vegan meringue	7
<i>Local Cheese Board</i>	Mrs Temples Binham Blue, Baron of bigod, Suffolk Gold, grapes, chutney, oat cakes	14.5

## Sunday Brunch 10 – 2

<i>Suffolk Breakfast</i>	11	<i>Eggs Benedict</i>	10
Eggs, Suffolk bacon, sausage, black pudding, mushrooms, tomato & Filo & Twine toast		Poached eggs, English muffin, hollandaise with Suffolk bacon, smoked salmon or mushroom	
<i>Banana &amp; Caramel Waffles</i>	9	<i>Steak &amp; Eggs</i>	21
Home made waffles, brûléed banana with caramel sauce & Chantilly cream		Sirloin, two eggs, paprika potatoes	
<i>French Toast</i>	9	<i>Baron Bigod Cheese Frittata</i>	10.5
Egg dipped Filo & Twine sourdough, Suffolk bacon, maple syrup		Three eggs, open faced omelette, paprika potatoes	
<i>Catch of the Day</i>	16	<i>Children Under 12</i>	7
Seasonal greens, poached egg, hollandaise sauce		Eggs with sausage or bacon & toast or Waffles or French Toast	

*Sides* – Paprika potatoes | sausages or bacon | toast & preserve 4

**Buck's Fizz - 4.5 | Bloody Mary - 5.25 | Peachy Prosecco - 7.5**

All of our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available. Please ask for details.

Wine vintages may vary & 125ml glasses available from £4.2. Brunch or Lunch menu must be chosen as a whole table/booking.