



# STARTERS

## STILTON MUSHROOMS

In a cream sauce on a wedge of garlic toast,  
sprinkled with crumbed Stilton 7.25

## THAI-STYLE FISH CAKES

Fish, Coriander, Ginger & a hint of Chilli,  
mixed leaves, sweet Chilli sauce 7.35

## SMOKED DUCK BREAST

Slices of smoked duck, salad garnish  
and a fruit compote 8.75

## COUNTRY ROASTED VEGETABLE SOUP

Touch of Basil Pesto, sprinkled with toasted  
pumpkin seeds 5.95

## SCOTTISH SMOKED SALMON

All the trimmings, onion, capers,  
quarter boiled hens egg and lemon 8.95

## GOAT'S CHEESE & BEETROOT CARPACCIO

With dressed mixed leaves. £6.50

## HOME-MADE SMOKED MACKEREL PATE

Pinney's of Orford Smoked Mackerel,  
dressed mixed leaves 6.95

## GRILLED TANDOORI CHICKEN TENDERS

Tandoori marinated chicken,  
mango mayo, salad garnish 6.75

## P.O.S.H PRAWN COCKTAIL

Port Out-Starboard Home, Prawns, Mango in a  
mild curry sauce, salad garnish 7.35



GLUTEN  
FREE  
OPTIONS  
AVAILABLE

Menu is subject to change, depending upon  
availability and quality of ingredients  
If you require information about any ingredients or allergens  
in our dishes, please ask a member of our team.  
Service charge of 10% will be added to the bill.



# MAINS

## TODAY'S FILLET OF FRESH FISH

Today's fillet, oven-roasted served with a Pesto cream sauce,  
drizzled with herb oil 15.25

## SLOW-ROASTED LAMB SHANK

Rubbed with origanum, garlic & rosemary  
roasted for 4 hours, gravy 16.95

## DURBAN BUTTER CHICKEN CURRY

Authentic "Bunny Chow" – half a loaf scooped out, filled with curry.  
Plated - Mild off the bone, fragrant rice, accompanied with sambals 14.75

## ROASTED VEGETABLE & BUTTERNUT LASAGNE

Layered with creamy cheese sauce 11.25

## HONEY BAKED HAM

Suffolk ham, served cold 9.95

## CORONATION CHICKEN

Cubed chicken, mild curry mayo, flaked almond,  
red onion chutney 11.75

## FILLET OF FRESH SALMON OVEN BAKED

Crusted with citrus herbs and crushed black pepper 15.75

## INDIVIDUAL BEEF WELLINGTON

Fillet of beef topped with mushroom, pate, encased in puff pastry 29.95

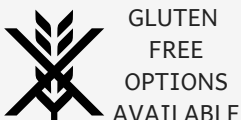
## SUFFOLK COUNTRY PIE

Base layer pork, chicken breast,  
topped with onion sage stuffing, served hot or cold, gravy 12.25

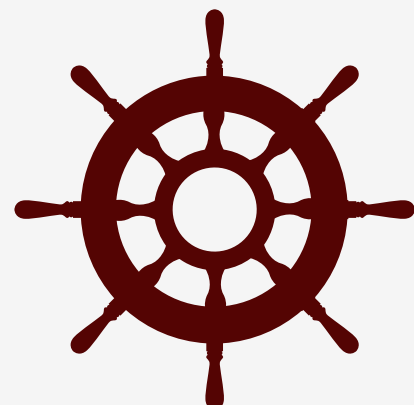


MAIN COURSES SERVED  
WITH FRESH SEASONAL VEGETABLES  
AND GARLIC BUTTERED BABY POTATOES

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# PUDDINGS

## TRIPLE CHOCOLATE BROWNIE

Home-made white, dark & milk chocolate, accompanied with ice cream 7

## BLUEBERRY CHEESECAKE

Creamy cheesecake, blueberry coulis,  
topped with fresh blueberries 7

## WHITE CHOCOLATE & AMARULA BREAD AND BUTTER PUDDING

Banana, Sultanas, served with a dollop of vanilla ice cream 7.95

## SUFFOLK STRAWBERRIES & CREAM

Suffolk Fenella Strawberries 7

## CARROT CAKE

Slice of cake, sweet frosting, sprinkled with hazelnut pieces, cream 7

## MALVA PUDDING

Cape Malay pudding, soft sponge, steeped in syrup with custard 7

## ICE CREAM TOWER

Coconut biscuits layered with ice cream drizzled with chocolate sauce 7

# CHEESES

ENGLISH HANDMADE STILTON 7.25

SOFT CREAMY GOATS CHEESE 7.25

TAW VALLEY EXTRA MATURE CHEDDAR 7.25

## CHEESE SELECTION

Can't make your mind up ...

taste the Stilton, Creamy Goats & Mature Cheddar

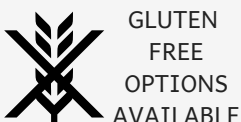
Biscuits, cream cheese stuffed peppadew, pickled onions 8.95

FOR EVERY CHEESE....

THERE IS A PERFECT PORT TO MATCH

GLASS 3.50

SCHOONER 4.75



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# FINALS

## POT OF TEA

Ceylon, Rooibos (Red Bush) , Earl Grey, etc. 2.35

## CAFETIERE FILTER COFFEE

Medium Roast 2.35

## HOT CHOCOLATE

Sprinkling of mini marshmallows 2.75

## LIQUEUR COFFEES 5.50

English Coffee - Gin  
Irish Coffee - Irish Whiskey  
Highland Coffee - Scotch Whiskey  
French Coffee - Grand Marnier  
Italian Classico - Amaretto  
Russian Coffee - Vodka  
Shin Shin Coffee - Rum  
Tia Maria Coffee  
Baileys Coffee  
Brandy Coffee

## HOT TODDY

Whisky, honey, hot water 5.50

## WHISKY MAC

Whisky, Green Ginger Wine, hot water 5.50





# Quench your thirst with these refreshing summer drinks



PIMM'S 4.25

A true taste of summer !

ULTIMATE G&T 4.50

or

NAVY PINK GIN 4.70

Sailors used to mix Gin with daily doses of Angostura bitters (taken to prevent stomach upsets)

SEA BREEZE 7

vodka, cranberry and orange juice

EARL GREY MARTINI 7

delicious twist on a martini, earl grey tea & gin

BLUE LAGOON 7

warm weather favourite!  
vodka, blue curaçao and lemonade

## Fizz

PROSECCO

Small 6.10

Bottle 24.95

CHAMPAGNE 42.95

PROSECCO ROSE 26.45

