STARTERS



P.O.S.H PRAWN COCKTAIL

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

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

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

SMOKED DUCK BREAST Slices of smoked duck, salad garnish and fruit compote 8.75

PEAR STUFFED WITH CREAM CHEESE In a light mustard sauce, with White cabbage crunch 7.15

THAI-STYLE FISH CAKES
Fish, Coriander, Ginger & a hint of Chilli,
mixed leaves, sweet Chilli sauce 7.35

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.







FILLET OF FRESH SALMON OVEN BAKED Crusted with citrus, herbs and crushed black pepper 15.75

SUFFOLK COUNTRY PIE Hot or Cold Base layer pork, chicken breast, topped with onion sage stuffing 12.25

BUTLEY SMOKED TROUT
Whole Trout cold, great with Horseradish cream 13.25

HONEY BAKED HAM Suffolk ham, served cold 9.95

ROASTED VEGETABLE & BUTTERNUT LASAGNE Layered with creamy cheese sauce 11.25

SCOTTISH SMOKED SALMON All the trimmings, onion, capers, quarter boiled hens egg and lemon 17.90

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

MAIN COURSES SERVED WITH FRESH SEASONAL SALAD, HERB SLICED TOMATO and GARLIC BUTTERED BABY POTATOES

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PUDDINGS



SUFFOLK STRAWBERRIES & CREAM Suffolk Fenella Strawberries 7

BLUEBERRY CHEESECAKE
Creamy cheesecake, blueberry coulis,
topped with fresh blueberries 7

INDIVIDUAL POT OF CHOCOLATE & BRANDY MOUSSE Dark chocolate, brandy, topped with a dollop of cream 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

CHEESES

ENGLISH HANDMADE STILTON £7.25

SOFT CREAMY GOATS CHEESE £7.25

TAW VALLEY EXTRA MATURE CHEDDAR £7.25

CHEESE PLATE SELECTION

Can't make your mind uptaste 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 ect 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 - Scoth 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 A true taste of summer 4.25

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 curação and lemonade

FIZZ

PROSECCO Small £6.10 Bottle £24.95

CHAMPAGNE £42.95

PROSECCO ROSE £26.45

