

STARTERS



THAI-STYLE FISH CAKES

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

STILTON MUSHROOMS

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

GRILLED TANDOORI CHICKEN TENDERS

Tandoori marinated chicken,
mango mayo, salad garnish 6.75

GOAT'S CHEESE & BEETROOT CARPACCIO

With dressed mixed leaves 6.50

SCOTTISH SMOKED SALMON

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

COUNTRY ROASTED VEGETABLE SOUP

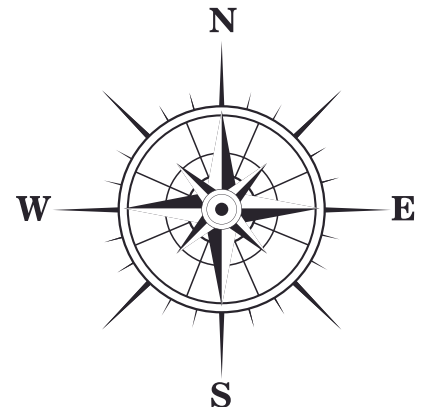
Touch of Basil Pesto, sprinkled with toasted
pumpkin seeds 5.95

P.O.S.H PRAWN COCKTAIL

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

HOME-MADE MACKEREL PATE

Pinney's of Orford smoked Mackerel,
dressed mixed leaves 7.95



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



STEAK, VENISON & MUSHROOM PIE

Steaming hot individual pie,
tender meat chunks and mom's pastry top 13.95

BAKED CURRIED CHICKEN BREAST

Mild curry marinade 12.25

ROASTED VEGETABLE & BUTTERNUT LASAGNE

Layered with creamy cheese sauce 11.25

HONEY BAKED HAM

Suffolk ham, served hot, gravy 9.95

PORK & CHORIZO CASSEROLE

Tender pork, chunks of Chorizo in a rich tomato sauce £11.75

SUFFOLK COUNTRY PIE

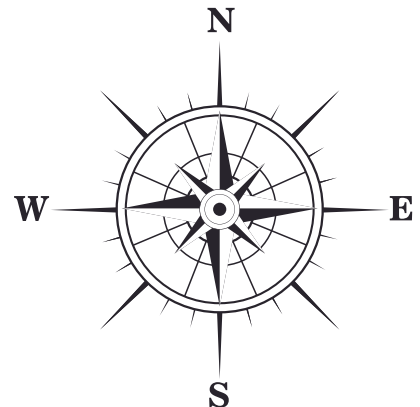
Base layer pork, chicken breast,
topped with onion sage stuffing, served hot, gravy 12.25

FILLET OF FRESH SALMON OVEN BAKED

Crusted with citrus, herbs
and crushed black pepper 15.75

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

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PUDDINGS



GLUTEN
FREE
OPTIONS
AVAILABLE

HIGH HOUSE FARM LOGANBERRY AND APPLE CRUMBLE

Made on board to order,
choose from cream or custard 7.25

TRIPLE CHOCOLATE BROWNIE

White, dark & milk chocolate, served with cream 7

SALTED CARAMEL CHEESECAKE

Creamy cheesecake topped with salted caramel, served with cream 7

MALVA PUDDING

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

CHEESES

ENGLISH HANDMADE STILTON 7.25

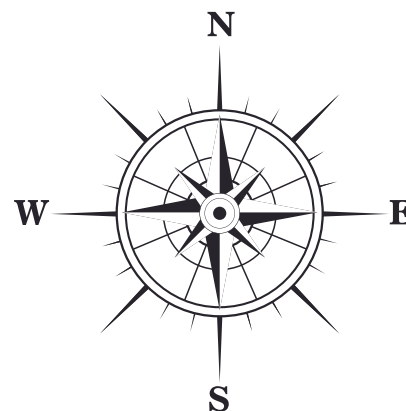
SOFT CREAMY GOATS CHEESE 7.25

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 – Scotch Whiskey

French Coffee – Grand Marnier

Italian Classico – Amaretto

Russian Coffee – Vodka

Shin Shin Coffee – Rum

Tia Maria Coffee

Baileys Coffee

Brandy Coffee

SPICED HOT CIDER

Apple cider, nutmeg, cloves 5.50

WARMED IRISH CREAM

Original Irish Cream Liqueur, served warm 5.50

MULLED WINE

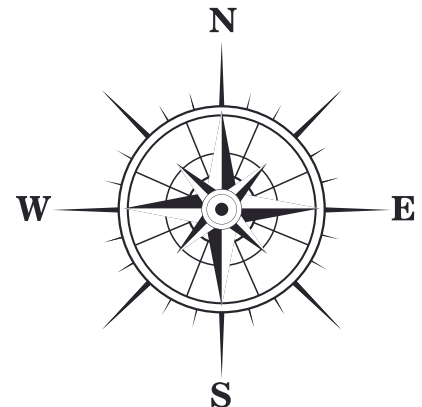
Warming celebration of traditional festive spices and tastes like Christmas in a glass 5.50

HOT TODDY

Whisky, honey, hot water 5.50

WHISKY MAC

Whisky, Green Ginger Wine, hot water 5.50



"HOT" DRINKS TO WARM YOU UP ON A COLD DAY

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