**Starters**

**Mixed Leaf Vegetarian Mezze Salad** olives, sunblushed tomatoes, halloumi, roasted red peppers, served with chargrilled pitta bread & houmous **6.50**

**Half Pint of Prawns** mixed leaf salad, lemon mayo, granary bread **7.00**

**Chilli Cheese Nachos** tortilla crisps, chilli con carne, monterey jack cheese, jalapeños, sour cream **6.50 (To Share 13.50)**

**Soup of the** granary bread **6.00**

**Mains**

**King Prawn, Pea & Parmesan Risotto** topped with chard & olive oil **14.50**

**Slow Roast Pork Belly** dauphinoise potatoes, mixed Mediterranean vegetables & pesto **15.00**

**Moroccan Spiced Lamb Tagine** tomato & lentil sauce, mixed pepper couscous **15.50**

**Vegan Chickpea Burger** sweet potato fries, mixed leaf salad **14.00**

**Homemade Chargrilled 7oz Steak Burger**  griddled bacon, sliced monterey jack cheese, red slaw, handcut chips **14.00**

**Beer Battered Fish** handcut chips, mushy peas, tartare sauce **13.00**

**Free Range 3 Egg Omelette** handcut Chips, dressed mixed leaf salad **10.50**

**Jacket Potato** filling of your choice, dressed mixed leaf salad **9.00**

**Local Ham and Free Range Eggs** handcut chips **11.00**

**Something on the side Sandwiches**

Handcut chips **3.00**  **on white, granary or ciabatta**

Cheesy chips **3.50** add bacon **1.00** Proctor’s sausage & caramelised onions **6.75**

Halloumi fries **4.00** Prawns with marie rose & babygem **6.75**

Toasted garlic ciabatta **3.50**  Suffolk ham & pickle **6.50**

 Add mozzarella **0.50** Brie, cranberry & mixed leaf **6.50**

Beer battered onion rings **3.50**

**Desserts**

**Chocolate Fudge Brownie** honeycomb, raspberry ripple ice cream **6.50**

**Sticky Toffee Pudding** toffee sauce, vanilla ice cream **6.50**

**White chocolate & Strawberry Bread & Butter Pudding** crème fraiche **6.50**

**Poached Spiced Pineapple** coconut sorbet, pomegranate **5.50**