

Today's lunchtime specials

14th May 2024

Served 12:00pm to 2:30pm

Spanakopita parcels - filo parcel stuffed with spinach & feta (V)
£6

Lamb & roasted root vegetable stew with mashed potato (GF)
£14

Slow cooked pork belly, olive oil mash, braised red cabbage & tenderstem broccoli
served with a cider cream sauce (GF)
£15

King prawn Thai green curry with jasmine rice (GF)
£16

Lamb ragu rigatoni with Parmesan & herb beschamel
£13.50

Fried chicken burger with bacon, Cheddar, baby gem, tomato & BBQ sauce
served in a brioche bun with fries
£15

Main Menu

Fresh Haddock in local Melford Nethergate lager batter with hand cut chips,
mushy peas & homemade tartare sauce (GFA)
Large £16.99 or Small £12.99

Great Garnetts Essex traditional sausages with mashed potato,
rich onion marmalade jus & green vegetables (GFA)
£14

Black Bomber Cheddar macaroni cheese with a cheese crumb
with a fresh side salad & homemade garlic bread
£12.95

Homegrown Willow Tree asparagus on toasted muffin, hollandaise sauce & poached egg (V)
£10

Soup of the day

Pea & asparagus soup served with sourdough or gluten free bread (GFA/VE) £6.50

Risottos of the day

Carrot & toasted pine nut risotto (VEA/DFA//GF) £12.95

Sun-dried tomato & bocconcini risotto (V/GF) £12.95

Desserts

Chocolate tart with caramelised bananas & banana ice cream

Pineapple upside down cake, with rum glazed pineapple & coconut icecream

Lemon tart with blueberry compote

£7 each

Most dishes can be adapted to suit your dietary requirements. Please ask a member of staff.

All items produced in a kitchen which handles all named allergens. We can not guarantee anything to be 100% allergen free
(N) Contains Nuts (GFA) Gluten Free Available (V) Vegetarian (VE) Vegan (S) Sesame (DF) Dairy Free

Light Lunches

Sandwiches

Served 11:30am to 4:00pm

All served on locally baked white, granary or gluten free bread
served with Fairfields Farm salted crisps & dressed leaves
Upgrade to chips or fries for £2

Willow Tree egg mayonnaise with cress £9 (V/DFA/GFA)

Extra mature Cheddar with Suffolk Stokes pickle £9 (V/GFA)

Lane Farm Suffolk ham with Tiptree wholegrain mustard £9.25 (DFA/GFA)

Atlantic fresh prawns with Marie Rose sauce & little gem £9.50 (DFA/GFA)

Lane Farm Suffolk smoked back bacon, fresh lettuce & tomato £9.25 (GFA)

Open sandwiches

Served 11:30am to 2:30pm

All served on rye bread with Fairfields Farm salted crisps
Upgrade to chips or fries for £2

Pinneys of Orford smoked salmon with citrus cream cheese £9.50 (GFA)

Beetroot houmous, little gem, rocket, pine nuts & sliced avocado £7.95 (V/VE/DFA/GFA)

Atlantic fresh prawns & egg, dill mayonnaise & capers £9 (GFA)

Roasted chicken, bacon, tomato & little gem open club sandwich with Dijon mayonnaise
£8.95 (GFA)

Sides

Hand cut chips £3.95 (V/VE)

Fries - Plain, truffle & Parmesan or olive oil & rosemary £3.95 (V)

Savouries

Served 9am-4pm

Sausage roll

Homemade large sausage roll with fresh sage & onion Essex sausage meat wrapped in puff
pastry, served warm with Suffolk Stokes onion marmalade & dressed leaves
£6.25

Scotch egg

Homemade Scotch egg made with fresh sage & onion sausage meat & Suffolk free range
egg, in sourdough breadcrumbs, served with Suffolk Stokes piccalilli & dressed leaves
£6.25

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Today's homemade cake & biscuit selection

Served all day

Rocky road

Tropical carrot cake (N)

Chocolate caramel brownie

Millionaire shortbread

Raspberry Bakewell topped with almonds (N)

Coffee & walnut cake (N)

£3.99 each

Chocolate & coconut flapjack (VE/GF) £4.20

Lemon & blueberry cake (N/GF) £4.20

Date cake (VE/GF) £4.20

Strawberry gateaux (N) £3

Nordic cinnamon bun £3.25

Chocolate chip cookie (GF) £1.95

Ginger, apricot & cashew biscuit (N) £1.60

Freshly made scones

Cheese scone

with butter £3.25, butter & cream cheese £3.99, cream cheese & chilli jam £4.25

Fruit scone

with butter £3.25, butter & jam £3.99, jam & clotted cream £4.25

Savouries

Served 9am-4pm

Sausage roll - £6.25

Homemade large sausage roll with fresh sage & onion Essex sausage meat wrapped in puff pastry, served warm with Suffolk Stokes onion marmalade & dressed leaves

Scotch egg - £6.25

Homemade Scotch egg made with fresh sage & onion sausage meat & Suffolk free range egg, in sourdough breadcrumbs, served with Suffolk Stokes piccalilli & dressed leaves

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Served 11.30-4pm

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Ice creams & Sorbets

Served until 4pm

Saffron Walden Ice Creams

Finest Vanilla Pod

Mascarpone vanilla pods, hand split and infused before churning

Traditional Chocolate

Rich single origin Colombian cacao and a touch of Maldon sea salt flakes

Simply Ginger

Finest flavoursome ginger - watch out for the kick!

Salted Butter Caramel

Our secret recipe caramel and infused with Maldon sea salt flakes

Summerdown Farm Mint Chocolate

Rare single estate British Black Mitchum peppermint oil

Lemon Curd & Meringue

Lemon curd from Tiptree & Sons, scattered with crunchy meringue

Espresso Coffee Bean

Bespoke espresso blend of locally roasted beans

Summer Strawberries & Cream

The sweetest & juiciest local Cammas Hall strawberries

Henham honey & lavender

Honey from hives on a local farm and English lavender oil

Willow Tree Ice Creams

Honey & whiskey

Vanilla (Vegan & Dairy Free)

Willow Tree Sorbets (VE/DF)

Strawberry

Raspberry

Lemon

Mango

Black Cherry

£1.75 per scoop

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