

Today's lunchtime specials

15th June 2024

Served 12:00pm to 2:30pm

Sardine pate with a walnut crumb served with homemade sea salt focaccia (GFA/N) £8

Lamb kofta wrap with humous, pickled vegetable salad & fries £13

Fish finger sandwich with tartare sauce & mushy peas served on doorstep white bread with dressed leaves & chips £12

Traditional roast beef sandwich, horseradish cream, rocket, crispy onions served on locally baked white, granary or gluten free bread, with Fairfields Farm salted crisps & dressed leaves (GFA) £10
Upgrade to chips or fries for £2

Beef & pork ragu over penne, topped with Parmesan & herb bechamel £14

Caesar salad with baby gem, croutons, crispy egg, anchovies & Parmesan (V) £10.50

Broccoli, vintage cheddar & roasted shallot quiche, served with a dressed salad £13

Courgette, cheddar & chive quiche, served with a dressed salad £13

Fried chicken burger, potato rosti, bacon, cheddar, lettuce, served with pickle onion rings & fries £15

Lamb burger with caramelised onion jam & brie, baby gem, tomato & confit garlic aioli served with fries & pickled onion rings £16

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

Soup of the day

Honey roasted parsnip soup served with sourdough or gluten free bread (GFA/V/VEA) £6.50

Risottos of the day

Prawn, white wine & parmesan risotto (GF) £15

Wild mushroom risotto (V/VEA/GF) £13

Desserts

Treacle tart with clotted cream
Sticky toffee pudding with vanilla ice cream (GF)
£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 £10.50 (GFA)

Houmous, roasted beetroot, candied walnuts, pomegranate, rocket & little gem
£8.25 (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
Cherry curd shortbread
Victoria sponge
Raspberry Bakewell topped with almonds (N)
Cornflake tart
£3.99 each

Chocolate & coconut flapjack (VE/GF) £4.20
Lemon & blueberry cake (N/GF) £4.20
Nordic cinnamon bun £3.25
Ginger, apricot & cashew biscuit (N) £1.60
Chocolate chip cookie (GF) £1.95

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

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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

Vanilla (Vegan & Dairy Free)

Coconut

Banana

Willow Tree Sorbets (VE/DF)

Strawberry

Raspberry

Lemon

Mango

Rhubarb

Cherry

£1.75 per scoop

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