

Starters:

(V) Chefs Home made soup of the day served with fresh bread (try with a glass of Pinot Grigio with a light touch of spice)	£4.10
Flaky Salmon and fresh dill fish cake served with chefs own chunky tartare sauce (try with a glass of Chardonnay enhanced by a touch of oak)	£5.70
Smooth chicken liver parfait accompanied with winter spiced tomato and apple chutney and warm crisp toast (try with a glass of cotes du rhone with a long standing flavour)	£5.70
(V) Caramelized red onion, roasted Romano pepper and Suffolk cheddar cheese tart served with dressed leaves (cotes du rhone with a long standing flavour)	£5.70
Warm pigeon breast, crispy bacon salad with garlic and herb croutons topped with reduced balsamic sauce (try with a glass of Chillian merlot blood red and full of flavour)	£5.70



Main courses:

Juicy slow roasted pork belly with a crunchy crust top, served with a creamy mustard mash, braised Savoy cabbage topped with Suffolk Aspoll cider gravy (try with a glass of Pinot Grigio with a light touch of spice)	£13.95
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Fish of the day - please ask your server for details (try with a glass
of white Burgandy enhanced by a touch of oak)

This seasons finest venison haunch steak char-grilled and served with dauphinois potatoes and curly kale finished with juniper berry jus (cotes du rhone with a long standing flavour)	£14.95
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(V)Hearty lentil cottage pie topped with sweet potato mash and served with vegetarian gravy and bread and butter (try with a glass of cotes du rhone with a long standing flavour)	£12.95
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9oz rump steak	£15.95
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9oz sirloin steak	£18.95
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7oz Fillet steak	£25.95
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All steaks are served with home cut chips roasted field
mushroom and peppercorn sauce

**Also available on Sundays, traditional roast beef served pink with
Yorkshire pudding roast potatoes selection of vegetables and chefs
Homemade beef gravy**

or

**Traditional roast pork with crackling, roast potatoes, vegetables and
Chefs specially prepared gravy £9.95**

Winter Menu