

CRISPY CALAMARI

Lightly battered calamari with garlic mayonnaise & fresh lemon  
7.50

WHITEBAIT

Fried whole whitebait dusted in polenta with Stokes tar-tare sauce  
7.50 (gf)

GOATS CHEESE

Warm baked goats cheese with fresh salad and beetroot dressing  
7.50 (gf, v)

TEMPURA PRAWNS

Prawns in tempura batter with Taiwanese sweet chilli sauce & fresh coriander  
7.50

CHICKEN WINGS

Crispy chicken wings glazed in a sweet, tangy, smokey sauce  
7.50 (gf)

SWEETCORN FRITTERS

Light sweetcorn fritters with a hint of chilli & coriander served with red pepper hummus  
7.50 (gf, ve)

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ROAST RUMP OF 30 DAY AGED BEEF

Yorkshire Pudding, Roast Potatoes, Fresh Vegetables and Rich Gravy  
16.50

SLOW ROASTED LEG OF ENGLISH LAMB

Yorkshire Pudding, Roast Potatoes, Fresh Vegetables and Rich Gravy  
16.50

STEAK AND KIDNEY SUET PUDDING

Roast Potatoes, Fresh Vegetables and Rich Gravy  
16.50

SMOKED HADDOCK SPINACH AND CHEDDAR FISHCAKES

Roast Potatoes and Fresh Vegetables  
14.50 (gf)

MUSHROOM, TOMATO, PEPPER AND FETA WELLINGTON

Roast Potatoes and Fresh Vegetables  
12.50 (v)

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BELGIAN CHOCOLATE CHEESECAKE

with salted caramel gelato  
7.50 (v)

CLASSIC SYRUP SPONGE

with heavenly custard  
7.50 (v)

SHARP LEMON TART

with raspberry coulis and vanilla gelato  
7.50 (v)

STICKY TOFFEE PUDDING

with your choice of heavenly custard or vanilla gelato  
7.50 (v)

BARON BIGOD SUFFOLK BRIE

with apple cider chutney and biscuits  
7.50 (v)