



## MENU

### To Start:

Freshly baked Aga bread, olive oil and balsamic vinegar and fresh pesto	£3.50
Bowl of olives	£2.95
Soup of the day, served with freshly baked bread	£5.25
Mat's Lavenham mushrooms. Sauteéd mushrooms tossed in creamy garlic sauce, toast, parmesan crumb	£6.95
Half pint of shell on prawns, served with fresh bread and garlic aioli	£7.50
Pan fried devilled chicken livers, pancetta and a Madeira wine sauce	£7.50
Oak smoked duck breast salad, served with apple chutney	£7.50

### Main Course:

Slow cooked Suffolk beef stew, with mash and greens	£13.95
Salmon en crouete, with, potatoes, vegetables and sauce beurre blanc	£15.95
Traditional French potato pie, served with roasted vegetables	£12.95
Thai chicken curry, with a bit of a kick! Served with steamed rice	£13.95

### To Finish:

Pear and vanilla crème brûlée	£6.50
Rich chocolate fondant with figs and fresh berries (10 min cooking time)	£6.50
Rice pudding with roasted apricots (v)	£6.50
Apple and almond crumble, with vanilla ice cream	£6.50
Blackberry parfait with sablé Breton	£6.50
Cheese Board. A selection of English cheese, served with artisan biscuits	£8.50
Sorbets/Ice creams	£1.50 per scoop

Please note:

**FOOD ALLERGIES AND INTOLERANCES:** Before ordering, please speak to our staff about your requirements. Please mention all food allergies to your server.

Gluten free bread is available upon request

All our dishes are freshly prepared to order, so there may be a short wait during busy periods

A discretionary service charge of 12.5% will be added to parties of 8 or more