



Starters

Soup of the day, sea salt & rosemary focaccia £8 (GFO) (VG)

Whipped Goat's Cheese, pesto, Parma ham, honey, sourdough £10 (V, **NUTS**)

Smoked haddock fishcake, poached egg, chive cream £10 (GF)

Local game skewers, satay bang bang sauce £10 (GF **NUTS**)

Nibbles £4 each. OR 5 FOR 4 . Hummus & flat bread, olives, piccalilli & sausage roll, breadbasket & butter, mixed nuts

Mains

See specials board

Local game, boulangère, greens, game jus £19 (GF)

Wild mushroom risotto, truffle oil £18 (V)(VG)

Chicken parmo, chips, slaw, garlic mayonnaise £19 (GF)

Fish of the day, crushed new potatoes, broccoli, salsa Verde £20 (GF)

Crab, macaroni & cheese £19

Beer Battered Haddock, chips, mushy peas & tartare sauce £18.50 (GF)

Pie of the day (takes 20mins) vegetables, mash, gravy £19

Trowel & Hammer beef burger £18.50 (GFO) **Or Veggie burger (V)** £17.50
cheese, pickle, tomato, burger sauce, lettuce, brioche bun, fries, onion rings. ADD
bacon £1.50 ADD blue cheese £1.50

SIDES £5 each

mix leaf salad, seasonal greens, chunky chips or fries, tenderstem with honey, chilli & almonds

PLEASE NOTE, DISHES MAY CONTAIN BONE OR SHOT. PLEASE DO LET US KNOW WHEN ORDERING IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIREMENTS

Desserts



Warm cookie dough £8.50
vanilla ice cream

Chocolate Brownie £8.50 (VG & GF)
raspberry sorbet, chocolate sauce

Treacle Pear & walnut tart £8.50 (VG & GF)
custard or ice cream

Cheesecake of the day £8.50 (GF)

Frogs farm crumble £8.50
custard or ice cream

Suffolk Cheeseboard £12
Chutney, crackers, celery

Selection of farmhouse Ice Creams £3 per scoop (VEO)

**WE HAVE A SELECTION OF TEAS & COFFEES
DESSERT WINES & PORT**

GF = Gluten free / GFO – Gluten free option available / V – Vegetarian /
VG – Vegan