



Goodies

FOOD HALL



2 COURSE LUNCH - £23 PER PERSON

GOODIES FAMOUS SUNDAY ROAST

** TENDER TOPSIDE OF BEEF

** SLOW COOKED BELLY PORK

HONEY, MUSTARD & MINT BRAISED LAMB SHOULDER - £1 SUPPLEMENT

** CHEF'S NUT ROAST (V)

SIDE ORDER OF CAULIFLOWER CHEESE £4.50

ALL SERVED WITH ROSEMARY ROASTED POTATOES, BRAISED RED CABBAGE, CREAMED LEEKS, MIXED GREEN SEASONAL VEGETABLES, ROASTED CARROTS, CELERIAC, YORKSHIRE PUDDING AND REAL PAN GRAVY

DESSERTS

CHEESECAKE OF THE MOMENT

GLAZED LEMON TART, LIME CREME FRAICHE

DARK CHOCOLATE TORTE, CHERRY ICE CREAM, CHERRY & ALMOND COULIS

APPLE & CINNAMON CRUMBLE SLICE, VANILLA ICE CREAM

CHOCOLATE & HAZELNUT CREME BRULEE, CHEF'S SHORTBREAD

CARROT CAKE STICKY TOFFEE PUDDING (CONTAINS NUTS) TOFFEE SAUCE, VANILLA ICE CREAM

** SELECTION OF ICE CREAM OR SORBET (3 SCOOPS)

BRITISH CHEESEBOARD **£5 SUPPLEMENT**

WITH FINE LOCAL CHEESES, ARTISAN CRACKERS, CHEFS CHUTNEY, GRAPES, CELERY & APPLE

CHEF'S SPECIALS

PORK LOIN ((GF)

MARINATED WITH HONEY, ORANGE & GARLIC, MUSTARD SEED NEW POTATOES, CHERRY TOMATOES, ROASTED MEDITERRANEAN VEGETABLES **£16**

BUTCHERS BURGER OF THE DAY

IN OUR HOME-MADE BUN WITH LETTUCE, TOMATO, TRIPLE COOKED CHIPS AND SLAW **£16**

ROASTED COD MOSAIC (GF)

ON A MIXED BEAN & CHORIZO CASSOULET **£17**

CRAB LINGUINE

CHILLI, GARLIC, PARLEY, TOMATO, WHITE WINE CREAM SAUCE **£17**

VEGAN PASTA (VE)

ROASTED MEDITERRANEAN VEGETABLES, RICH TOMATO SAUCE, VEGAN SPAGHETTI **£15**

PIE OF THE DAY

CREAMED POTATO, ROASTED ROOT VEGETABLES, RICH JUS **£15**

DON'T FORGET

WE NOW TAKE ADVANCE BOOKINGS – OUR SENSATIONAL SUNDAY ROASTS – EVENING DINING EVENTS
OUR SCRUMPTIOUS AFTERNOON TEAS (SERVED MONDAY TO SATURDAY @ 2PM 24 HRS NOTICE REQUIRED)



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STARTERS

FRESH BREAD AND OLIVES - OIL AND BALSAMIC £6.75

CREAMY GARLIC MUSHROOMS (GFO)
SPINACH, PINE NUTS AND BLUE CHEESE ON TOAST £8.75

BACON & CRISPY EGG (GFO)
CHIPOTLE & MAPLE STREAKY BACON CHOP, CHEF'S BROWN SAUCE £8.95

TARTLET
SHALLOT, CHESTNUT MUSHROOMS & BRIE TARTLET, ROCKET, TRUFFLE OIL £8.50

CRAB & SALMON CROQUETTES
MUSTARD, LEMON & CAPER MAYONNAISE £9

LOCAL ASPARAGUS (GFO)
SUFFOLK SMOKED SALMON POACHED HENS EGG, HOLLANDAISE SAUCE £9.50

CLASSICS

BUTCHERS PORK AND APPLE BURGER
IN OUR HOME-MADE BUN WITH CHEDDAR CHEESE, BACON JAM, APPLE CIDER GEL,
PICKLED RED ONIONS, LETTUCE & TOMATOES, TRIPLE-COOKED CHIPS AND SLAW £15

BEER BATTERED HADDOCK
TRIPLE-COOKED CHIPS, CRUSHED PEAS, PEA PUREE, TARTARE SAUCE £16

HONEY AND MUSTARD GLAZED HAM (GF)
TRIPLE-COOKED CHIPS, TWO FRIED LOCAL HENS EGGS £14

BAKERY QUICHE OF THE DAY
HERB-ROASTED NEW POTATOES, DRESSED FINE LEAF SALAD £13.50

CHICKEN CAESAR SALAD (GFO)
GRILLED CHICKEN, GEM LETTUCE, PARMESAN SHAVINGS, POACHED EGG, CRISPY BACON, CROUTONS £14.50

DESSERTS

CHEESECAKE OF THE MOMENT £8.50

GLAZED LEMON TART, LIME CREME FRAICHE £8.50

DARK CHOCOLATE TORTE, CHERRY ICE CREAM, CHERRY & ALMOND COULIS £8.50

APPLE & CINNAMON CRUMBLE SLICE, VANILLA ICE CREAM £8.50

CHOCOLATE & HAZELNUT CREME BRULEE, CHEF'S SHORTBREAD £8.50

CARROT CAKE STICKY TOFFEE PUDDING (CONTAINS NUTS) TOFFEE SAUCE, VANILLA ICE CREAM £8.50

** SELECTION OF ICE CREAM OR SORBET (3 SCOOPS) £7

ARTISAN BRITISH CHEESEBOARD WITH FINE LOCAL CHEESES, ARTISAN CRACKERS,
CHEFS CHUTNEY, GRAPES, CELERY & APPLE £12

FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN PLACING YOUR ORDER

POLITE NOTICE

ONLY FOOD AND DRINK PURCHASED IN THE RESTAURANT CAN BE CONSUMED AT YOUR TABLE