

MAIN MENU



STARTERS

Homemade soup of the day ◆ 3.99
With croûtons and bloomer bread and butter

Oak-smoked chicken liver pâté 4.99
Topped with a layer of thyme butter – served with a cherry compote and toasted brown bloomer bread

Stilton® & peppercorn mushrooms ◆ 5.19
Toasted muffin, topped with sautéed mushrooms, peppercorn sauce and crumbled blue Stilton®

Breaded calamari rings† 5.49
With a sweet and spicy chilli sauce – served with dressed mixed leaves

Classic prawn cocktail† 6.29
With baby gem lettuce, tomato, a cocktail sauce and brown bloomer bread and butter

Crispy breaded garlic mushrooms ◆ 4.49
With dressed mixed leaves and mayonnaise

Black pudding & bubble & squeak stack 5.49
Savoy cabbage & baked potato cake, topped with black pudding, streaky bacon, a poached free-range egg and smoked Hollandaise sauce

NEW Chilli & garlic king prawns† 6.49
Five king prawns, pan fried in a garlic & coriander glaze, topped with fresh chillies – served on garlic ciabatta

NEW Stuffed Moroccan courgette rolls ◆ 5.79
Rolled ribbons of courgette, stuffed with Moroccan-spiced brown vegetable rice – served with a dressed side salad with toasted mixed seeds

Pan-fried scallops with crispy bacon† 6.49
On a bed of minted pea purée, with garlic & parsley butter

PERFECT FOR SHARING

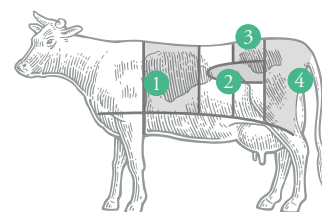
Sharing platter† 8.99

Crispy breaded prawns, breaded garlic mushrooms, chicken bites, onion rings, garlic ciabatta and rosemary-salted fries, with a sweet and spicy chilli sauce and a BBQ sauce

Nachos to share ◆ 6.99

With grated Cheddar and mozzarella, tomato salsa, sour cream, guacamole and jalapeños

STEAK HOUSE



1 Rib eye 2 Fillet 3 Sirloin 4 Rump

All steaks are served with chips, a thyme-roasted tomato, sautéed mushrooms and a fresh watercress garnish

CHOOSE A CUT

7oz fillet 16.49

21-day-aged steak, tender and lean, with a delicate flavour – exceptional when served rare

10oz rib eye 15.99

28-day-aged steak, succulent and intensely flavoursome – ideally cooked medium or above to release its flavour

8oz sirloin 13.79

28-day-aged steak, beautifully tender and juicy – this versatile cut can be cooked any way you like

8oz rump 12.29

28-day-aged steak, full of flavour – perfect when served medium rare

NEW Add garlic & coriander king prawns† and breaded calamari rings† to any steak for just £2.99

CHOOSE A FREE SAUCE

- Garlic & parsley butter • Diane sauce
- Peppercorn sauce • Béarnaise sauce
- **NEW Merlot, baby onion & mushroom sauce***

BURGERS

Our burgers are served in a brioche bun, with shredded iceberg lettuce and burger sauce, plus rosemary-salted fries and coleslaw

NEW Avocado & chorizo chicken burger 11.29

Grilled chicken breast, topped with avocado, chorizo, red onion & roasted red pepper – served with prosciutto-wrapped asparagus and a spicy Tabasco® mayonnaise dip

Wagyu burger 12.49

The unique marbling of wagyu beef gives it a silky, buttery taste. This burger is topped with mature Cheddar and streaky bacon, with a spicy kimchi ketchup dip

Cheddar & smoked bacon burger 10.49

Beef burger, topped with mature Cheddar and streaky bacon – served with a burger relish dip

NEW Black and blue burger 10.99

Beef burger seasoned with fajita spices, topped with melted Stilton® – served with a smoky tomato relish dip

Southern-fried chicken burger 9.79

Tender spicy-coated chicken breast – served with a spicy Tabasco® mayonnaise dip

Spicy quinoa burger ◆ 9.49

Pepper, onion, edamame beans, spinach and jalapeños, in panko & sesame seed breadcrumbs, with a spicy kimchi ketchup dip

CHEF'S SELECTION

Sizzling chicken fajitas 10.99
With warm tortillas, served with grated Cheddar and mozzarella, smoky tomato salsa, guacamole and sour cream

NEW Rosemary-&mint-marinated lamb leg steak†* 12.99
With minted asparagus and peas, chips and a merlot, baby onion & mushroom sauce – served pink, on the bone

Sea bass & scallop risotto†* 12.99
Two grilled sea bass fillets and pan-fried scallops, served over a smooth and creamy prawn & pea risotto, topped with chopped chives

Slow-cooked pork belly* 11.49
In a toffee-apple glaze – served with champ mash, baked Red Delicious apple wedges, peas, carrots, broccoli, fine green beans and a red wine sauce

NEW Baked cod loin and fishcake† 11.99
Cod loin wrapped in prosciutto, with a salmon & mature Cheddar fishcake – served with asparagus, spinach, buttered baby potatoes and smoked Hollandaise sauce

Half a slow-cooked chicken† 11.99
Served plain or coated in either garlic & parsley butter or sweet and spicy chilli sauce – served with corn-on-the-cob, coleslaw and rosemary-salted fries or a dressed side salad

Grilled salmon with roasted vegetables† 12.49
On a bed of warm roasted butternut squash, red onion, peppers, baby potatoes, asparagus and broccoli, with a house dressing

Swap your salmon for halloumi ◆ 10.99

NEW Swap your salmon for stuffed Moroccan courgette rolls ◆ 9.99

Beef rib with BBQ pulled pork†* 12.99
Slow-cooked beef rib on the bone, served with a treacle & bourbon sauce, BBQ pulled pork, rosemary-salted fries and coleslaw

Creamy fish pie† 12.99
Haddock, salmon, smoked haddock and prawns, in a creamy sauce, topped with cheesy mash and crispy shallots – served with peas, carrots, broccoli and fine green beans

Slow-cooked lamb shank† 13.49
In a rich mint gravy, served with champ mash, peas, carrots, broccoli and fine green beans

PUB CLASSICS

Hunter's chicken 9.99
Chicken breast with streaky bacon, topped with mature Cheddar and BBQ sauce – served with chips, onion rings, coleslaw and dressed mixed leaves

Breaded scampi†* 9.49
With chips, tartare sauce and your choice of peas or mushy peas

British beef & Ruddles ale pie* 9.99
In shortcrust pastry, with chips, gravy and your choice of peas or mushy peas

NEW Chicken & mushroom pie 10.49
In shortcrust pastry, with a puff pastry lid and a creamy sauce – served with chips, gravy and your choice of peas or mushy peas

Sausages and mash 9.29
Suffolk pork & parsley sausages, champ mash and beef dripping gravy, topped with crispy shallots

Hand-battered fish and chips† 9.99
A large skinless cod fillet, with chips, tartare sauce and your choice of peas or mushy peas

Caesar salad ◆ 7.79
Baby gem lettuce and Italian hard cheese, with croûtons and a Caesar dressing drizzle

Add chicken and bacon 9.29

NEW Add grilled salmon fillet† 10.49

Luxury mac 'n' cheese ◆ 8.29
Cheddar, goat's cheese and Italian hard cheese, with crispy shallots, spring onion, a dressed side salad and garlic ciabatta

Chicken tikka masala 10.79
Tandoori vegetable masala ◆ 10.29
Each served with lemon & parsley basmati & wild rice, naan bread, poppadum and raita – garnished with coriander

8oz gammon 8.79
With a fried free-range egg and grilled fresh pineapple – served with chips and peas

Mixed grill 15.99
5oz rump steak, with a chicken breast, gammon steak, pork sausage, black pudding, mushrooms, chips, thyme-roasted tomato, peas and a fried free-range egg

WANT A LIGHTER OPTION? Swap your chips on your steak, or your bun and fries on your burger, for a fresh, lightly dressed salad

SIDES

Go on, add a little extra

- Chips **2.99**
- Rosemary-salted fries **2.99**
- Onion rings **2.99**

- Seasonal vegetables **2.99**
- Bloomer bread and butter **1.19**
- Dressed side salad **2.99**

- Garlic ciabatta **2.99**
- Cheesy garlic ciabatta **3.49**

SANDWICHES AND JACKET POTATOES

Available until 5pm, Monday to Saturday

SANDWICHES

All of our sandwiches are freshly made to order and served with coleslaw and dressed mixed leaves. Choose white or brown bloomer bread

Hand-battered cod goujons† 5.79
With tartare sauce

Mature Cheddar and honey-roast ham 5.29
With caramelised red onion chutney

Slow-cooked BBQ pulled pork 5.79
With melted mature Cheddar, red onion and sweet apple sauce, on toasted bloomer

Chicken and smoked bacon 5.99
With mayonnaise, mixed leaves and tomato

Brie, roasted red onion and cherry tomato 5.29
With smoky tomato relish, on toasted bloomer

MAKE YOUR SANDWICH A MEAL

Add soup to your sandwich for £1.89

Add a half portion of chips or rosemary-salted fries for £1.50

JACKET POTATOES

Crispy and fluffy jacket potato, served with butter, dressed mixed leaves and coleslaw

Cheddar and mozzarella 5.29
Add baked beans – for 50p extra

Prawns† 5.79
With a cocktail sauce

Tuna mayonnaise† 5.49

BBQ pulled pork 5.49
With sour cream and chives

DESSERTS

Chocolate & coconut torte 5.49
On a mixed-nut base, with Beechdean naturally vegan vanilla ice cream

Sticky toffee & date pudding 5.29
Served warm, with clotted cream ice cream

Kentish Bramley apple & blackberry crumble pie 4.99
Served warm, with custard

Millionaire's caramel cheesecake 5.29
Sprinkled with chocolate-coated toffee popcorn and served on an indulgent drizzle of toffee sauce

Bakewell tart 4.99
Served warm, with double cream and cherry compote

Classic banoffee pie 5.29
With clotted cream ice cream

Triple-chocolate brownie 5.49
Served warm, with chocolate ice cream and chocolate sauce

*When you buy this dessert, we will donate 20p, on your behalf, to Macmillan Cancer Support**

Cheese and biscuits 5.99
Somerset Brie, Stilton® and mature Cheddar, with black grapes, celery and caramelised red onion chutney

WE ARE
MACMILLAN.
CANCER SUPPORT

BEECHDEAN
Farmhouse
Dairy Ice Cream
Made from fresh Jersey milk
and rich double cream

LUXURY DAIRY ICE CREAM AND SORBET 4.79

Your choice of three scoops from the following delicious flavours:

- Clotted cream
- Chocolate
- Naturally vegan vanilla **Ve**
- Eton mess
- Lemon curd sorbet
- Prosecco sorbet** **Ve**

LUXURY SUNDAES 5.49 EACH

Treat yourself to one of our fully loaded sundaes:

NEW Snickerbocker glory sundae
Clotted cream ice cream, whipped cream, custard and toffee sauce, with layered pieces of cookie dough, chocolate fudge brownie and peanut-flavoured bites

White chocolate Eton mess sundae 5.49
Layers of Eton mess ice cream, white chocolate mousse, strawberries, crumbled meringue and raspberry sauce



COFFEE

Enjoy the smooth, full-bodied taste of our coffee blend. You can count on every single premium coffee bean from Brazil, Central America and India being fair trade; that's because this has the Rainforest Alliance-certified seal



	Regular	Large
Cappuccino The frothiest of coffees – a shot of espresso, topped with silky steamed and foamed milk	2.69	2.99
Caffè latte A smooth and creamy coffee, made with espresso and steamed milk	2.69	2.99
Mocha Everything you love about a latte, but with added chocolate! Need we say more?	2.69	2.99
Espresso Short, dark and to the point. Pure and simple	2.09	2.39
Americano A longer version of an espresso. The same intense flavour, yet with a smooth finish	2.39	2.59
NEW Frappé Chill out with a delicious blend of coffee, ice and milk	-	2.99

TEA AND HOT CHOCOLATE

Tea	2.39	-
Hot chocolate	-	2.69
Luxury hot chocolate With marshmallows and whipped cream	-	3.09

JOIN US FOR A **DELICIOUS SUNDAY LUNCH**



We'd love your feedback – tell us about your visit on TripAdvisor today



Please ask your server, before ordering, if you are concerned about the presence of allergens in your food.

Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens; therefore, we cannot guarantee that any food item is completely 'free from' traces of allergens. Our menu descriptions do not list all ingredients. Full allergen information on the ingredients in the food we serve is available on request and online – please speak to a team member.

Ve Suitable for vegetarians. **Ve** Suitable for vegans and vegetarians. **N** Contains nuts. *Contains alcohol. †Our meat, fish and poultry dishes may contain bones or shell. ‡Scampi may contain one or more tails.

All weights are approximate prior to cooking. All cash and credit/debit card tips are paid in full to our team members. Stilton® and Tabasco® are registered trademarks. †For every triple-chocolate brownie sold, £0.20 plus VAT will be paid to Macmillan Cancer Support†, a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). ‡Paid to Macmillan Cancer Support Trading Limited, a wholly owned subsidiary of Macmillan Cancer Support, to which it gives all of its taxable profits.

Greene King plc, Westgate Brewery, Bury St Edmunds, Suffolk, IP33 1QT

GK881/7686