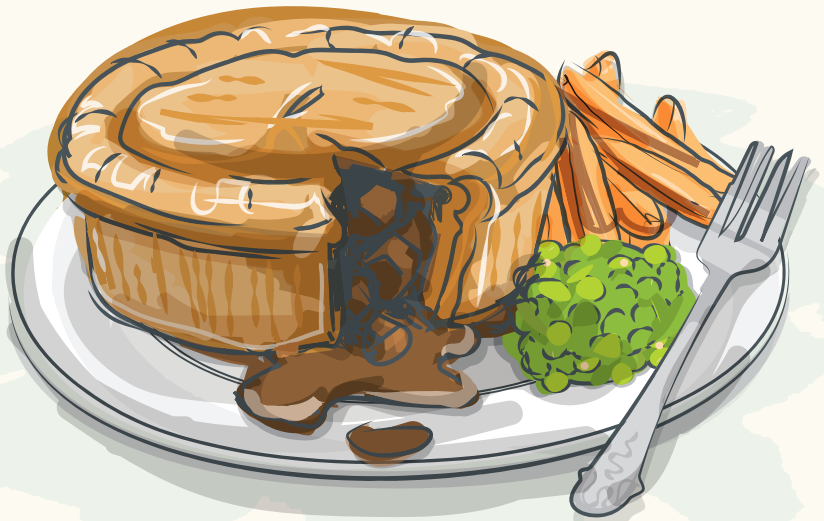


FROM OUR KITCHEN

Set menu



Set menu

2 COURSES £12 | 3 COURSES £14

Starters

HAND-ROLLED DOUGH BALLS (v)

with garlic butter and
tomato & basil dip

SOUP OF THE DAY (v)

with sourdough bread

SOUTHERN-FRIED CHICKEN FILLETS

with allotment slaw and
Bourbon Kentucky BBQ
or piri piri dip

Main Course

BANGERS & MASH

Dingley Dell Farm pork &
Suffolk ale sausages, onion
rings, garden peas, gravy and
plain or horseradish mash

*Tomato & Mozzarella
Sausages available (v)*

CLASSIC BURGER

6oz British beef patty
and BBQ sauce

STEAK & ALE PIE

British steak and
caramelised onions in
Greene King IPA gravy

MOZZARELLA

SALAD (v)

dressed mixed leaves,
tomato, cucumber and
sea-salted croutons

HUNTERS RED TRACTOR

CHICKEN BREAST

with bacon, BBQ sauce,
melted Cheddar and
mozzarella. Served with
chunky chips and salad

WHITBY SCAMPI

with chunky chips,
garden or mushy peas
and tartare sauce

Desserts

SALTED CARAMEL BROWNIE FUDGE CAKE (v)

layers of chocolate brownie, salted caramel and
chocolate fudge coated in chocolate fudge icing
and topped with brownie bits and salted caramel
sauce. Served with Jude's vanilla ice cream

LEMON CUP CAKE

lemon curd and sponge pudding
with custard or Jude's vanilla ice cream

Please ask us if you require information on the presence of allergens in any of our food or drink. While a dish may not contain a specific allergen, please note that due to the wide range of ingredients used in our kitchen food may be at risk of contamination by other ingredients. (v) Items suitable for vegetarians.