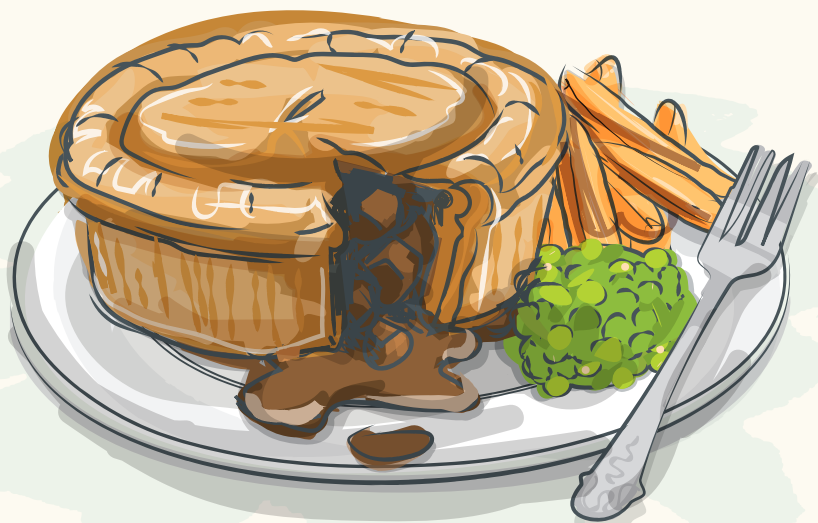


FROM OUR KITCHEN

# Set menu



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2 COURSES £10 | 3 COURSES £12

## 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 MUFFIN

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. (gf) gluten free.