BRUNCH

SERVING IO.30AM - IPM

SMASHED AVOCADO v £12.5

Smashed avocado on toasted sourdough, with vibrant heritage tomatoes and fermented red chilli topped with toasted seeds. Add Poached Egg - £1.5

EGGS ROYALE £13.5

Savoury Scottish smoked salmon with poached eggs and a chervil hollandaise sauce. Served on toasted English muffins.

£9.5 PANCAKE STACK

Fluffy pancakes topped with coconut voghurt and a luscious fruit compote, drizzled with delightful maple syrup. Add Dingley Dell Streaky Bacon - £2

£14 CRISPY CHICKEN WAFFLES

Tender, crispy chicken served on a bed of waffles with smashed avocado. Drizzled with maple syrup alongside Nduja ketchup and streaky bacon, garnished with watercress.

NIBBLES

A light bite whilst you wait

SOURDOUGH BREAD

VG GF £5 Freshly baked bread, served with olive oil and balsamic vinegar.

OLIVES

VG GF £5

Pitted Nocellara olives, bursting with flavour.

FETA STUFFED PEPPERS VGA GF £7

Colourful peppers, with a creamy feta cheese filling.

STARTERS

SOUP OF THE DAY

£9 Ask one of our servers for today's soup of the day, served with toasted sourdough.

v £10.5 BANG BANG CAULIFLOWER

Battered cauliflower drizzled with spicy sriracha and sesame mayonnaise, garnished with pickled chilli, coriander shoots and toasted sesame seeds.

GF £12 WHISKEY AND MARMALADE **CURED CHALK STREAM TROUT**

Whiskey and marmalade cured Chalk Stream trout, accompanied by a refreshing fennel and apple salad with crème fraîche.

CRISPY CHICKEN WINGS

GFA £II Crisp & succulent chicken wings,

coated with your choice of Buffalo or Louisiana sauce, served with a creamy Picos blue cheese dip.

SMOKED HAM HOCK TERRINE GFA £11

Homemade Dingley Dell ham hock pressed with cornichons and soft garden herbs, served with a tangy piccalilli.

SALADS

SUMAC ROASTED BUTTERNUT VG GF £15 SQUASH SALAD

Served with green beans, pickled shallot, heritage beetroots and wild rocket.

SUPERFOOD SALAD

Shredded carrot, fresh garden radish, creamy avocado, broccoli, chickpeas and a toasted walnut dressing.

CAESAR SALAD

£13.5 GFA

VGGF £14

Crispy baby gem, anchovies, 24-month aged Parmesan shavings tossed with a creamy homemade Caesar dressing. Topped with ciabatta croutons and boiled free range egg. Extras - £4 Each Avocado | Suffolk Chicken Breast

ALLERGENS



For allergen information please speak to a member of our team. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food and drink.

PIZZA

MARGHERITA

V

£12

£15

£15

£16

Served

£17

£17

An Italian classic. Ripe tomato sauce, creamy mozzarella and fragrant basil on a crisp crust.

GARDEN DELIGHT

VG

Roasted butternut squash, stem broccoli, red pepper, red onion, vegan cheddar and pesto come together on a plant-based crust.

TROPICAL HAWAIIAN

A perfect blend of ham, pineapple, red onion, red chilli and gooev cheese on a crisp, golden crust.

SPICY CALABRESE

Fiery Nduja, roasted red and roquito peppers, ricotta, grated mozzarella and baby watercress on a crisp, golden crust.

SANDWICHES

with fries

THE VEGGIE CLUB VGA GFA

Grilled goat's cheese, avocado, crisp baby gem, garlic mayonnaise and beef tomatoes. All served on a white or wholemeal toasted bread.

THE CHRISTMAS CLUB

GFA

Warm Turkey breast, Dingley Dell chestnut stuffing, smoked streaky bacon, crisp baby gem lettuce, cranberry sauce and beef tomatoes. Served on white or wholemeal toasted bread.

BURGERS

Served with fries

£19

£18

DRY-AGED BEEF BURGER GFA

8oz British beef burger, served on a toasted brioche with baby gem lettuce, beef tomato, signature burger sauce and pickled cucumber.

CARIBBEAN CHICKEN

GFA

Tender spiced buttermilk Caribbean chicken burger, dressed with pickled cucumber, spicy slaw and crispy baby gem lettuce.

MAINS

CORONATION CAULIFLOWER VG GFA £18

Roasted cauliflower coated in coronation spices, bloomed golden raisins, with wilted spinach tossed in coconut milk and a caper and raisin purée.

V GF £19 **BUTTERNUT SQUASH AND** SAGE RISO GALLO RISOTTO

Riso Gallo carnaroli rice served with a butternut squash purée and diced roasted butternut squash. Topped with sage, toasted pumpkin seeds and crisp wild rocket.

PAN-ROASTED ATLANTIC COD GF £21

Atlantic pan-roasted Cod fillet, served with a velvety cream cauliflower purée, crispy kale and capers.

BATTERED SCOTTISH HADDOCK GF £21

£18

£18

Crispy battered Scottish haddock fillet, served with hand cut chips, minted peas and a creamy tartare sauce.

SPAGHETTI BOLOGNESE

Slow-cooked beef mince in a rich tomato and garlic sauce, generously topped off with 30-day aged Parmesan cheese.

CHICKEN MAKHANI CURRY

A creamy tandoori tomato sauce with roasted spiced chicken, served with fragrant rice and a chapati.

BURGER ADD-ONS

Build it how you'd like	£2 Each
BRIE	V GF
GRILLED GOAT'S Cheese	GF
SMOKED APPLEWOOD CHEESE	V GF
AVOCADO	VG GF
STREAKY BACON	GF

NORFOLK CHICKEN BREAST GF **£18** AND LEEK RISOTTO

Slow roasted Suffolk chicken breast, confit leek, creamy carnaroli rice, with a rich chicken wing sauce. Topped with chicken skin crackling.

DINGLEY DELL PORK £23

Beer and treacle marinated Dingley Dell pork chop, served with a buttered potato fondant, free range poached eggs and a sharp piccalilli sauce.

DEDHAM VALE SIRLOIN GF £28.5

27-day aged 8oz Dedham Vale Sirloin steak. Served with a fresh watercress shallot salad and garlic confit plum tomatoes. Sauces - £1.5 Each

Peppercorn | Béarnaise | Café de Paris Butter

Members' Discount

Enjoy a 10% Members' Discount on all food items from our menu. Please present your membership card before settling the bill.

Terms & conditions apply.

SIDES

BUTTERED BOSTON NEW POTATOES	VGA	£5
FRIES	VG	£5
TRUFFLE FRIES	V	£6
GREEN SALAD	VG	£5
MEDLEY OF VEGETABLES	V VGA	£5

V: VEGETARIAN **GF: GLUTEN FREE** GFA: GLUTEN FREE AVAILABLE VGA: VEGAN AVAILABLE VG: VEGAN

BEER & CIDER		SPIRITS 25ml unless stated			
DRAUGHT		VODKA		MALTS & BRANDY	
HOUSE LAGER - 4%	£6.5	FINLANDIA - 40%	£4.7	THE BALVENIE - 43%	£7.7
BECK'S VIER - 4%	£6.5	BELVEDERE - 40%	£5.6	GLENFIDDICH - 40%	£7.4
WOLFPACK PILSNER - 4.4%	£6.5	KETEL ONE - 40%	£5	GLENMORANGIE - 40%	£7.4
SAN MIGUEL - 5%	£7	SMIRNOFF - 38%	£4.6	LAPHROAIG - 43%	£7.4
BIRRA MORETTI - 4.6%	£7	GIN		HIGHLAND PARK - 40%	£7.4
GUINNESS - 4.1%	£6.9	HENDRICK'S GIN - 41.4%	£5.6	TALISKER - 46%	£7.7
MAGNERS CIDER - 4.5%	£6.5	BOMBAY SAPPHIRE - 40%	£4.8	COGNAC	
LONDON PRIDE - 4%	£5.9	GORDON'S PINK - 37.5%	£4.7	COURVOISIER VS - 40%	£4.5
GREENE KING IPA - 3.6%	£5.8	GORDON'S - 40%	£4.6	REMY MARTIN - 40%	£5.6
TWICKENHAM NAKED LADIES -	£5.7	TANQUERAY NO.10 - 47.5%	£5.9	WHISKY BLEND	
4.4%		GIN MARE - 42.7%	£6.5	BELL'S - 40%	£4.6
BOTTLES / CANS		SIPSMITH GIN - 41.6%	£5.6		2 110
PERONI - 5.1% 330ML	£5.5	SIPSMITH FLAVOURED GIN	£5.6	WHISKY DELUXE	.=
PERONI GLUTEN FREE	£5.8	BONE IDYLL LONDON DRY - 40%	£5.2	JOHNNIE WALKER BLACK Label - 40%	£5
- 5% 330ML CORONA - 4.6% 330ML	£5.8	BONE IDYLL PINK - 40%	£5.2	CHIVAS REGAL - 40%	£4.7
BREWDOG PUNK IPA	£6.5	LIQUEURS		AMERICAN WHISKEY	
- 5.2% 330ML	20.0	AMARETTO DISARANNO - 28%	£4.2	JACK DANIEL'S - 40%	£4.4
CURIOUS BREW LAGER	£6.I	BAILEYS (50ML) - 17%	£5.6		
- 4.7% 330ML	011.0	SOUTHERN COMFORT - 35%	£4.4	IRISH WHISKEY JAMESON - 40%	£4.5
BECK'S BLUE - 0.5% 275ML	£4.3	DRAMBUIE - 40%	£4.2	RUM	E4.J
JAWBONE HIGHS & LOWS PILSNER - 5.2% 440ML	£6.9	KAHLUA - 20%	£4.2	BACARDI - 38%	£4.5
JAWBONE BONE IDLE IPA	£6.9	TIA MARIA - 20%	£4.2	CAPTAIN MORGAN - 40%	£4.6
4.6% 440ML		LIMONCELLO - 27%	£4.2	CAPTAIN MORGAN SPICED - 38%	£4.6
TOAST IPA - 4.5% 275ML	£6.1	COINTREAU - 40%	£4.2	KRAKEN - 40% Bone Idyll Aged - 46%	£5 £5.2
ORCHARD PIG REVELLER	£6.8	ARCHERS - 18%	£4.2	BONE IDYLL BOTANICAL - 43%	£5.2
CIDER - 4.5% 500ML		MALIBU - 21%	£4.2		
OLD MOUT CIDER, BERRIES & CHERRIES OR KIWI & LIME 4% 500ML	£6.7				
SOFT DRINKS				JUICES	
COKE DIET COKE 330ML BT	£3.I	ELDERFLOWER PRESSE 250ML BT	£4	I/2 PINT	£2.5
FANTA SPRITE 330ML CAN	£2.5	FEVER TREE	£3.3	120Z	£3.4
APPLETISER 275ML BT	£3.3		.4 £3.1	CHOOSE FROM: ORANGE APPLE PINEAPPLE TOMATO CRANBERRY	

RED	GLASS BOTTLE	SPARKLING	GLASS BOTTLE
PETIT PAPILLON Grenache - France 13.5%	£10.8 £28	VAPORETTO PROSECCO Brut - Italy II%	£7.9 £38.5
ALTO BAJO Merlot - Chile 13.5%	£II.6 £30	CHAPEL DOWN Brut - England 12%	£67
VILLA DEI FIORI Montepulciano d'Abruzzo	£12 £32	CHAMPAGNE ©	BLASS BOTTLE
Italy 13% VALDIVIESO Cabernet Sauvignon	£34	BARON DE VILLEBOERG Brut - France 12%	£12.7 £59.5
Chile 13.5%		LAURENT-PERRIER Brut - France NV 12%	£75
CHATEAU GARDEGAN France 13%	£43	LAURENT-PERRIER Rose Brut - France NV 12%	£103
VIVANCO Rioja - Spain 13.5%	£36.5	ROSÉ	GLASS BOTTLE
JOURNEY'S END Shiraz - South Africa 13.5%	£47.5	PETIT PAPILLON Grenache - France 12.5%	£10.8 £29
BODEGA MONTEVIEJO Malbec - Argentina 12.5%	£16 £46	THE BULLETIN Zinfandel - USA 10.5%	£12 £32
WHITE	GLASS BOTTLE	LES QUATRES TOURS PROVENCE - France 12%	£14 £38.5
PETIT PAPILLON Grenache Blanc France 13%	£10.8 £28	APERITIFS	
OPERETTO GARGANEGA	£II.6 £30	APEROL SPRITZ - 11%	£II
Pinot Grigio - France 13% VALDIVIESO	£12 £32	PIMM'S & LEMONADE - 120Z 25%	£6.5
Sauvignon Blanc - Chile 12.		PIMM'S & LEMONADE	£27.4
TILIA Chardonnay - Argentina 13	£34	- JUG 25%	
CAP CETTE Picpoul de Pinet	£13.6 £36	SHERRY & POF	RT
France 13%		HARVEYS BRISTOL CREAM - 18	3% £3.5
MONT AURIOL Viognier - France 13%	£13 £36	TIO PEPE - 15%	£3.7
MARLBOROUGH Sauvignon Blanc New Zealand 13%	£42.5	LBV PORT - 20% COCKBURN'S SPECIAL RESERVE PORT - 20%	£4.9 £4.4
NITTNAUS GRUNER Veltliner - Austria 12%	£46	Wine prices are listed for 250ml glass or 750ml b 175ml glasses are also available. All drinks are sul to supplier availability and where applicable a su alternative may be offered.	oject