

# Today's lunchtime specials

## 24th August 2024

Served 12:00pm to 2:30pm

Pan roasted chicken supreme, smoked garlic mash, tenderstem broccoli, roasted new season carrots served with a chicken cream sauce (GF) £16

Salmon fillet with lemon & herb Israeli couscous, slow roast cherry tomatoes & sweet baby carrots (DF) £16

Toasted flatbread topped with mushroom, spinach & Mediterranean vegetable medley, houmous & tangy tomato salsa £12

Crayfish & avocado salad with passion fruit chilli dressing (GF) £13.50

Butternut squash, red pepper & spinach curry served with jasmine rice & rocket (GF/VG) £12

Yogurt marinated crispy spicy chicken burger, naked slaw, tomato & baby gem in a toasted brioche bun with pickled chilli's served with pickled onion rings & fries £15

6 oz pork burger, topped with Parmesan and a fennel & apple slaw, smoked garlic aioli in a toasted brioche bun served with truffle & Parmesan fries £16

Ploughman's: Ham hock terrine, Suffolk ham, Black Bomber cheese, silver skin baby pickled onions, pickled egg, granary bread, homemade apple chutney, naked slaw & Discovery apple (GFA) £15

### Main Menu

Fresh Haddock in local Melford Nethergate lager batter with hand cut chips, mushy peas & homemade tartare sauce (GFA)  
Large £16.99 or Small £12.99

Great Garnetts Essex traditional sausages with mashed potato, rich onion marmalade jus & green vegetables (GFA)  
£14

Black Bomber Cheddar macaroni cheese with a cheese crumb with a fresh side salad & homemade garlic bread  
£12.95

### Soup of the day

Cream of mushroom & tarragon (V/GFA) £6.50

### Risottos of the day

Chicken, lemon thyme & white wine (GFA) £14

Tomato & basil (GF/VEA/V) £13

### Desserts

Summer berry Eton Tidy (GF) £7

Sticky toffee pudding with cream or ice cream (GF) £7

Sweet sugar coated cherries, cherry compote, chocolate mousse, Black Forest ganache & shortbread (GFA) £5

Most dishes can be adapted to suit your dietary requirements. Please ask a member of staff.

All items produced in a kitchen which handles all named allergens. We can not guarantee anything to be 100% allergen free  
(N) Contains Nuts (GFA) Gluten Free Available (V) Vegetarian (VE) Vegan (S) Sesame (DF) Dairy Free

# Light Lunches

## Sandwiches

Served 11:30am to 4:00pm

All served on locally baked white, granary or gluten free bread served with Fairfields Farm salted crisps & dressed leaves  
Upgrade to chips or fries for £2

Willow Tree egg mayonnaise with cress £9 (V/DFA/GFA)

Extra mature Cheddar with Suffolk Stokes pickle £9 (V/GFA)

Lane Farm Suffolk ham with Tiptree wholegrain mustard £9.25 (DFA/GFA)

Atlantic fresh prawns with Marie Rose sauce & little gem £9.50 (DFA/GFA)

Lane Farm Suffolk smoked back bacon, fresh lettuce & tomato £9.25 (GFA)

## Open sandwiches

Served 11:30am to 2:30pm

All served on seeded rye bread with Fairfields Farm salted crisps  
Upgrade to chips or fries for £2

Pinneys of Orford smoked salmon with citrus cream cheese £10.50 (GFA)

Houmous, roasted beetroot, candied walnuts, pomegranate, rocket & little gem  
£8.25 (V/VE/DFA/GFA)

Atlantic fresh prawns & egg, dill mayonnaise & capers £9 (GFA)

Roasted chicken, bacon crumb, tomato & little gem open club sandwich  
with Dijon mayonnaise £8.95 (GFA)

## Sides

Hand cut chips £3.95 (V/VE)

Fries - Plain, truffle & Parmesan or olive oil & rosemary £3.95 (V)

## Savouries

Served 9am-4pm

### Sausage roll

Homemade large sausage roll with fresh sage & onion Essex sausage meat wrapped in puff pastry, served warm with Suffolk Stokes onion marmalade & dressed leaves  
£6.25

### Scotch egg

Homemade Scotch egg made with fresh sage & onion sausage meat & Suffolk free range egg, in sourdough breadcrumbs, served with Suffolk Stokes piccalilli & dressed leaves  
£6.25

Most dishes can be adapted to suit your dietary requirements. Please ask a member of staff.

All items produced in a kitchen which handles all named allergens. We can not guarantee anything to be 100% allergen free  
(N) Contains Nuts (GFA) Gluten Free Available (V) Vegetarian (VE) Vegan (S) Sesame (DF) Dairy Free

# Today's homemade cake & biscuit selection

Served all day

Tropical carrot cake (N)  
Chocolate caramel brownie  
Millionaire shortbread  
Rocky road  
Raspberry Bakewell topped with almonds (N)  
Victoria sponge  
Cornflake tart  
**£3.99 each**

Chocolate & coconut flapjack (VE/GF) £4.20  
Date cake (VE/GF) £4.20  
Lemon & blueberry cake (GF) £4.20  
Nordic cinnamon bun £3.25  
Ginger, apricot & cashew biscuit (N) £1.60  
Chocolate chip cookie (GF) £1.95

## Freshly made scones

### Cheese scone

with butter £3.25, butter & cream cheese £3.99, cream cheese & chilli jam £4.25

### Fruit scone

with butter £3.25, butter & jam £3.99, jam & clotted cream £4.25

## Savouries

Served 9am-4pm

### Sausage roll - £6.25

Homemade large sausage roll with fresh sage & onion Essex sausage meat wrapped in puff pastry, served warm with Suffolk Stokes onion marmalade & dressed leaves

### Scotch egg - £6.25

Homemade Scotch egg made with fresh sage & onion sausage meat & Suffolk free range egg, in sourdough breadcrumbs, served with Suffolk Stokes piccalilli & dressed leaves



**Vanilla ice cream for dogs**  
£2.20

Most dishes can be adapted to suit your dietary requirements. Please ask a member of staff.

All items produced in a kitchen which handles all named allergens. We can not guarantee anything to be 100% allergen free  
(N) Contains Nuts (GFA) Gluten Free Available (V) Vegetarian (VE) Vegan (S) Sesame (DF) Dairy Free

# Sandwiches

Served 11.30-4pm

All served on locally baked white, granary or gluten free bread, served with Fairfields Farm salted crisps & dressed leaves. **Upgrade to chips or fries for £2**

Willow Tree egg mayonnaise with cress £9 (V/DFA/GFA)

Extra mature Cheddar with Suffolk Stokes pickle £9 (V/GFA)

Lane Farm Suffolk ham with Tiptree wholegrain mustard £9.25 (DFA/GFA)

Atlantic fresh prawns with Marie Rose sauce & little gem £9.50 (DFA/GFA)

Lane Farm Suffolk smoked back bacon, fresh lettuce & tomato £9.25 (GFA)

Most dishes can be adapted to suit your dietary requirements. Please ask a member of staff.

All items produced in a kitchen which handles all named allergens. We can not guarantee anything to be 100% allergen free  
(N) Contains Nuts (GFA) Gluten Free Available (V) Vegetarian (VE) Vegan (S) Sesame (DF) Dairy Free

# Ice creams & Sorbets

Served until 4pm

## Saffron Walden Ice Creams

Finest Vanilla Pod

*Mascarpone vanilla pods, hand split and infused before churning*

Traditional Chocolate

*Rich single origin Colombian cacao and a touch of Maldon sea salt flakes*

Simply Ginger

*Finest flavoursome ginger - watch out for the kick!*

Salted Butter Caramel

*Our secret recipe caramel and infused with Maldon sea salt flakes*

Summerdown Farm Mint Chocolate

*Rare single estate British Black Mitchum peppermint oil*

Lemon Curd & Meringue

*Lemon curd from Tiptree & Sons, scattered with crunchy meringue*

Espresso Coffee Bean

*Bespoke espresso blend of locally roasted beans*

Summer Strawberries & Cream

*The sweetest & juiciest local Cammas Hall strawberries*

Henham honey & lavender

*Honey from hives on a local farm and English lavender oil*

Vegan Chocolate & Sea Salt (VE)

*Handmade with sea salted Colombian cacao infused in an oat milk ice cream*

Vegan Vanilla Pod (VE)

*Handmade with Madagascan Vanilla Pods, all hand split and infused in oat milk*

## Willow Tree Ice Creams

Sticky toffee pudding

Millionaire's

## Willow Tree Sorbets (VE/DF)

Raspberry

Mango

Strawberry

Passion fruit

**£1.75 per scoop**



Vanilla ice cream for dogs - £2.20

Most dishes can be adapted to suit your dietary requirements. Please ask a member of staff.

All items produced in a kitchen which handles all named allergens. We can not guarantee anything to be 100% allergen free  
(N) Contains Nuts (GFA) Gluten Free Available (V) Vegetarian (VE) Vegan (S) Sesame (DF) Dairy Free