



Local fresh bread served with an olive oil & balsamic vinegar dip £3.95 Marinated mixed olives £4.50

STARTERS

HOMEMADE SOUP OF THE DAY - £7.95

Served with bread and butter (GFA)

BREADED CALAMARI STRIPS - £9.95

With a lemon mayonnaise (GF)

HOT BUFFALO CHICKEN WINGS - £8.95

With a salad garnish

BREADED CREAM CHEESE AND JAPALENO PEPPERS - £9.95

With a tomato salsa dip (V)

CLASSIC PRAWN COCKTAIL - £9.95

Succulent prawns bound in Marie Rose sauce with salad & slices of wholemeal bread (GFA)

VEGAN CAULIFLOWER WINGS - £8.95

With vegan mayo and sweet chilli sauce (VE)

MAINS

GRILLED GAMMON STEAK - £17.95 (GFA)

Topped with fresh pineapple, fried egg, chips, onion rings, tomato & mushroom.

80Z SIRLOIN STEAK - £21.95 (GFA)

Served with homemade chips, tomato, mushroom & onion rings.

HOMEMADE BURGER - £14.95 (GFA)

Choose either: 6oz Beef or Vegan Sweet potato (ve)

Topped with gherkin, tomato & lettuce, served with salad & skinny chips.

~ add cheese and/or bacon only £1 each~

LAMBS LIVER & BACON - £14.95 (GF)

Served with mashed potato, seasonal vegetables & onion gravy.

HOMEMADE PIE OF THE DAY - £16.95

Served with creamy mashed potatoes, seasonal vegetables and gravy

STEAK AND KIDNEY PUDDING - £15.95

Served with creamy mashed potatoes, seasonal vegetables and gravy

THICK CUT SMOKED HAM - £10.95 (GF)

From the local butchers, served with 2 fried eggs and chips.

SLOW COOKED BEEF BRISKET - £17.95 (GF)

Served with horseradish mashed potato, honey glazed carrots and gravy

BREADED WHOLETAIL SCAMPI - £15.95

Served with chips, peas & our homemade tartare sauce.

BEER BATTERED FISH & CHIPS - £15.95

or Vegan Banana Blossom (VE)

Served with chips, peas & homemade tartare sauce.
- GF on request

GRILLED SALMON FILLET - £16.95 (GF)

Served on a bed of white rice with a Thai red curry and coconut sauce

HOMEMADE VEGETARIAN LASAGNE - £14.95 (V)

Served with a side salad and garlic bread

HOMEMADE BEEF LASAGNE - £14.95

Topped with creamy Béchamel sauce, served with a side salad and garlic bread

TRIO OF SAUSAGES - £15.95

Served with creamy mashed potatoes, savoy cabbage, carrots and onion gravy

CHICKEN BREAST WRAPPED IN BACON - £15.95 (GF)

Chicken breast wrapped in streaky bacon and filled with mustard and mozzarella, served with sauté potatoes, broccoli and a white wine and chive sauce

SEABASS FILLET - £15.95 (GF)

Served with a medley of sautéed potatoes and vegetables

BATTERED HALLOUMI - £12.95 (V) (GFA)

With Skinny Fries, Salad & Chilli Sauce



JACKET POTATOES

(GF)

(Served Monday to Saturday 12pm - 5pm)

CHEESE (V)	£6.95
PRAWN	£9.95
TUNA	£7.95
CHICKEN, BACON + SPRING ONION MAYO	£9.95
CHEESE & BEANS (V)	£7.50

ALL SERVED WITH A SIDE SALAD & COLESLAW

LUNCH MENU

(Served Monday to Saturday 12pm - 5pm)

EGG MAYONNAISE AND WATERCRESS – £7.95

On white or brown bread, with skinny fries & salad

PROCTORS SUFFOLK PRIDE SAUSAGE - £9.95

With homemade red onion chutney, served in a baguette or sandwich, with skinny fries & salad

THE ULTIMATE FISH FINGER SANDWICH - £9.95

Served with skinny fries, salad & homemade tartar sauce

TOASTED BLT - £9.95

Sandwich served with skinny fries & salad

PRAWN MARIE ROSE - £9.95

In either a baguette or sandwich Served with skinny fries & salad

BREADED CHICKEN & SWEET CHILLI WRAP - £8.95

Served with skinny fries & salad

TOASTED TUNA MELT - £9.95

On white or brown bread, with skinny fries & salad

TOASTED HAM AND CHEESE - £8.95

On white or brown bread, with skinny fries and salad

CHICKEN, BACON AND SPRING ONION MAYO - £9.95

In either a baguette or sandwich Served with skinny fries & salad

SIDES

Onion rings	£3.50
Chips (GF)	£2.95
Cheesy Chips (GF)	£3.95
Side Salad	£3.25
Coleslaw (GF)	£2.25
Garlic Bread	£2.75
Cheesy Garlic Bread	£3.25

OMELETTES

(GF)

(Served Monday to Saturday 12pm - 5pm)

Ham	£10.95
Cheese	£10.95
Tomato	£10.95
Mushroom	£10.95

Add Extra Ham, Cheese, Tomato, Red Onion or Mushroom for just £1

All served with homemade chips & salad

*Make sure to check out our special's boards for more home-cooked dishes!

Ask our staff to check out the dessert board!

**Please make our staff aware of any allergies or dietary requirements you may have. We work in a multi-kitchen environment where menu items may come into contact with nuts, dairy, gluten etc.