



Thursday 30th July

Supper Menu

Nibbles & Sides

Small/large bowl of olives ^[V] £4/£6 • Warm ciabatta, oil & balsamic ^[V] £6.5

Starters

Chilled gazpacho soup, herbs, wild garlic oil ^[Ve*] £9
Halloumi fries, curry mayo, mixed leaves, lime wedge £9.5
Crispy brie, truffled ham salt, red onion relish ^[V*] £10.5
The Crown Platter, hummus, olives, cream cheese & chive dip, grilled bread ^[Ve*] £10.5
Prawn cocktail, malted bread, butter, lemon ^[SF] £13

Special Starters

Confit duck & pistachio terrine, house chutney, cornichons, sourdough toast ^[NUTS] £12
Crispy salt & pepper wings & ribs, Chinese sesame glaze, spring onion £12
Red wine, red onion & garlic braised octopus, butter beans, alioli £13
Smoked salmon rillettes, malted bread, pickled fennel, lemon £13
½ Dozen English snails, garlic & herb butter, crusty bread £13.5
Crispy aromatic duck leg pancakes, cucumber, spring onion, hoisin sauce (*recommended for 2 to share*) £18

To Follow

Grilled goats cheese, honey & spiced nut crumb, pickled beetroot, fine beans, olive & tomato salad ^{[V] [NUTS*]} £19.5
Dingley Dell sausages & mash, greens, caramelised onion jus £20.5
Chargrilled Cajun chicken, bacon, fries, mixed leaf salad, coleslaw £22
Sourdough & Earl Soham beer battered haddock, fries, salad, tartare, lemon £22
Prime half pounder beef burger, bacon, Monterey Jack, burger sauce, fries, salad, gherkin £22.5
Dingley Dell pork belly, braised slaw, mash, jus, Bramley apple sauce £23.5

Special Mains

Butternut, chickpea, coconut & spinach curry, basmati rice, pickled red onion, roast cashews, coriander ^[NUTS*] £19.5
'Nduja & chorizo roast pepper ragu, linguine, spinach, pecorino, lemon £21.5
Sweet chilli crispy pork belly, crunchy oriental salad, beansprouts, coriander £21.5
Chargrilled chicken Caesar salad, croutons, tenderstem broccoli, bacon, parmesan £22
Thai red tiger prawn & coconut curry, basmati rice, papaya salad ^{[SPICY] [SF]} £24.5
Chargrilled sirloin steak, garlic roasted tomato, jus, fries, salad £29.5

To Finish

Affogato – Vanilla ice cream, biscotti biscuit, espresso ^{[NUTS*] [Ve*] [V]} £9.5
Tropical fruit salad, passion fruit sorbet, hazelnut praline ^{[NUTS*] [Ve*]} £10.5
Chocolate chip cookie dough, vanilla ice cream, chocolate sauce, blueberry compote £11
Madagascan vanilla crème brûlée, shortbread £11
Warm double chocolate brownie, vanilla cream ice cream, strawberries ^{[Ve*] [V]} £11
Selection of cheeses from the British Isles, fig chutney, crackers ^[V] £13.5
Cashel Blue, Baron Bigod & Suffolk Gold

Please let us know of any allergies or dietary requirements before you order. Thank you.

[Ve] Vegan [V] Vegetarian [NUTS] Contains Nuts [NUTS*] Nuts removable [V*] Vegetarian option available [Ve*] Vegan option available [SF] Contains Shellfish