

## Bar Menu

### The Friday Night Steak

*(June-August)*

Breeds Served Include White Park, Red Poll and Hereford

Rump – Ribeye – Sirloin – Fillet – Skirt - Onglet

All Served with roast potatoes, organic salad leaves, red onion, mustard, horseradish & béarnaise

### The Friday Night Pie

*(Weekly Changing September-May)*

Sutton Hoo Free-range Chicken & Ox Tongue

Fish Pie of Pollack, Organic Salmon, Smoked Cod & Mussels

Red Poll Beef & Adnam's Broadside

All Served with seasonal vegetables and roast potatoes

### Weekly Changing Set Menu Lunch & Dinner

*Two Courses - £12.50 Three Courses £15.50, Served from Sunday Dinner through to Thursday Dinner including lunch*

<b>Starters</b>	Pickled Herring, Red Cabbage, Rye Bread	<b>OR</b>	Pheasant & Pearl Barley Broth
<b>Mains</b>	Slow-cooked Short Rib of Beef, Mashed Potato	<b>OR</b>	Pollack Fillet, Clam & Brown Shrimp Ragout, Kale
<b>Puddings</b>	St Clement's Cream	<b>OR</b>	Cheese & Biscuits
	Coffee or Tea		

### Bar Board

*Served daily between 12pm-3pm and up until 6pm on Friday, Saturday and Sunday*

Salt Beef Sandwich on Rye, Horseradish Coleslaw

Home Cured Salmon Sandwich, Brown Bread, Pickled Cucumber

Steamed Mussels in Cider, Leeks, Chilli, Garlic, Parsley, Bread

Traditional Ploughman's of Cropwell Bishop Stilton, Montgomery Cheddar, Organic Brie, Chutney, Fruit, Cob Loaf

Meat Platter of Cured Meats & Salami, Suffolk Ham, Pâté & Terrine, Pickles & Chutney, Bread & Butter