



# TAVERN BAR & GRILL

## Aperitifs

<b>Kir Royal</b> Crème de Cassis, Piper-Heidsieck Champagne	£13.50
<b>Spicy Margarita</b> Olmeqa Tequila, Cointreau, spice mix, lime juice	£12.00
<b>Old Fashioned</b> Maker's Mark, Angostura Bitters	£11.00
<b>Classic Dry Martini</b> Your choice of vodka or gin, twist or olive	From £10.00
<b>Aperol Spritz</b> Aperol, Prosecco, soda, orange slice	£8.50
<b>Negroni</b> Gin, vermouth, Campari, orange slice	£12.00
<b>Espresso Martini</b> Vodka, Kahlua, espresso coffee	£12.00

## Nibbles

<b>Olives (V)</b>	£4.00
<b>Bread and Butter (V)</b>	£5.50
<b>Nuts (V)</b>	£4.50

## Small Plates

<b>Whipped Feta and Roasted Rainbow Beetroot (V)</b>	£7.00
<b>Morteau Sausage,</b> With lentils and mustard cream	£6.50
<b>Crab, Fennel, Apple and samphire Salad</b>	£9.00
<b>Soup du jour (V)</b>	£6.50
<b>French cheese toastie (V)</b>	£7.50
<b>Warm goat's cheese and roasted pepper tart 'au pistou' (V)</b>	£8.50
<b>Cornish Fish Cakes with Hollandaise</b>	£9.00

**Sliced salami and charcuterie**  
£12.50

## Mains

<b>Fish and Chips</b> Beer battered fish and Pierre Koffman chips	£17.50
<b>Bleeding Heart Charolaise Beef burger</b> With gruyere cheese, pickles, red onion marmalade and fat chips	£15.50
<b>8oz Grilled ribeye steak</b> With fat chips, bearnaise, green peppercorn sauce or garlic butter	£28.50
<b>Braised Lamb Shoulder</b> With pumpkin, tenderstem broccoli and Salsa Verde	£18.50
<b>Hake with Tomato and Fennel Fish Stew</b> With white beans and aioli toast	£19.50
<b>Salt-Baked Celeriac</b> With spinach, roast shallot and truffle cream sauce (VG)	£15.00

## On the Rotisserie

<b>Suffolk free-range chicken</b> Served with roasted root vegetables, potatoes and gravy	Half £21.00 Whole £39.50
<b>Pork loin</b> Served with roasted root vegetables, potatoes and gravy	£17.50

## Desserts

<b>Poached Yorkshire Rhubarb crumble (V)</b> Served with custard	£6.50
<b>Rich Chocolate Mousse (V)</b> Served with hazelnut biscotti	£6.50
<b>Date and toffee pudding (V)</b> Served with salted caramel ice cream	£7.00
<b>Classic crème brûlée</b>	£6.50

**Selection of French cheeses from our cheeseboard**

Served with grapes, chutney and crackers **£3.50 a piece**

## Sides

£5.00 each
<b>Fine green beans</b>
<b>Mixed leaf salad</b>
<b>Fat chips</b>
<b>Truffled fries</b>
<b>Tenderstem broccoli</b>

**WINE OF THE WEEK**  
Chardonnay, Trinity Hill, Hawkes Bay, New Zealand, 2022

Bottle: £28.00 500ml: £19.00  
175ml: £7.50 125ml: £5.50

## Coffee and tea

<b>Espresso/double espresso</b>	£2/£3
<b>Americano</b>	£2.50
<b>Cappuccino or latte</b>	£3.50
<b>Macchiato/double macchiato</b>	£2.50/£3.50
<b>English Breakfast, Peppermint, Earl Grey, Green Tea and Chamomile</b>	£2/£3

## Express Menu

Available all day - 2 Courses **£19.50**

<b>Salmon gravadlax with warm blinis</b>
<b>Boeuf Bourguignon</b> Served with mashed potatoes
<b>Sticky date pudding (V)</b> Served with custard

## 3-5pm Menu

### Small Plates

<b>Freshly baked baguette</b> With salted butter or olive oil	£5.50
<b>Soup du jour</b>	£6.50

### Mains

<b>Fish and Chips</b> Beer battered fish and Pierre Koffman chips	£17.50
<b>Hake with Tomato and Fennel Fish Stew</b> With white beans and aioli toast	£16.50
<b>Bleeding Heart Charolaise Beef burger</b> With gruyere cheese, pickles, red onion marmalade and fat chips	£15.50
<b>Suffolk free-range chicken</b> Served with roasted root vegetables, potatoes and gravy	Half £21.00 Whole £39.50

### Sides

£5.00 each
<b>Fine green beans</b>
<b>Mixed leaf salad</b>
<b>Fat chips</b>

### Desserts

<b>Poached Yorkshire Rhubarb crumble (V)</b> Served with custard	£6.50
<b>Classic crème brûlée (V)</b>	£6.50
<b>Rich Chocolate Mousse (V)</b> Served with hazelnut biscotti	£6.50

# WINE LIST

## SPARKLING

	125ml	Bottle
<b>Champagne AOC</b> Piper-Heidsieck, Cuvée Brut, Reims, France, NV	13.50	71.00
<b>Gusbourne</b> , Brut, Reserve, Kent, England, 2020	12.50	69.00
<b>Prosecco DOC</b> Extra Dry, Ca' di Alte, Veneto, Italy, NV	7.00	36.00
<b>Prosecco DOC</b> Rosé, Extra Dry, Ca' di Alte, Veneto, Italy, 2022	8.00	37.00

## DRY SHERRIES

	75ml	Bottle
<b>Mazanilla - Sanlúcar de Barrameda DO</b> 'Solear', Barbadillo, Spain, NV (375ml) (Palomino Fina)	4.00	19.00
<b>Jerez DO</b> , Palo Cortado 'Leonor', 12 Y.O., Gonzales Byass, Spain, NV (750ml)	5.00	45.00

## WHITES

	175ml	500ml	Bottle
<b>Custoza DOC</b> Cantina di Cuztoza, Veneto, Italy, 2022 (Garganega, Trebbiano, Friulano, Cortese)	7.50	19.00	28.00
<b>Languedoc AOC</b> 'Lo Petit Fantet d'Hippolyte', O-R, France, 2021 (Grenache Blanc blend)	9.00	23.00	35.00
<b>Alsace AOC</b> Gentil 'Hugel', Famille Hugel, Alsace, France, 2021 (Gewürztramine Blend)	10.00	27.00	38.00
<b>Langhe DOC</b> 'Dragon', Luigi Baudana, Piemonte, Italy, 2022 (Sauvignon Blanc, Chardonnay)	12.50	34.00	46.00
<b>Alentejo DO</b> 'Freixo', Herdade do Freixo, Portugal, 2022 (Arinto, Sauvignon Blanc, Alvarinho)	13.00	37.00	50.00
<b>Saint-Veran AOC</b> Gueugnon-Remond, Mâconnais, Burgundy, France, 2022 (Chardonnay)	14.00	39.00	54.00
<b>Chardonnay</b> Riva Ranch, Wente Vineyards, California, USA, 2021 (Chardonnay)	15.00	42.00	58.00
<b>Cádiz VT</b> UBE 'Miraflores', Bodegas Cota 45, Andalucía, Spain, 2022 (Palomino)	16.50	47.00	65.00
<b>Sancerre AOC</b> 'Les Caillotes', Pascal Jolivet, Loire, France, 2022 (Sauvignon Blanc)	19.00	51.00	75.00
<b>Riesling</b> 'Ried Burgstall', F.X. Pichler, Wachau, Austria, 2020 (Riesling)	22.00	63.00	86.00
<b>Saint Joseph AOC Blanc</b> 'Les Challeys', Northern Rhône, Delas, 2018 (Marsanne, Rousanne)			59.00
<b>Rias Baixas DO</b> Albariño '3000 Cepas', Lagar de Pintos, Val do Salnés, Galicia, Spain, 2021 (Albariño)			79.00
<b>Etna Bianco DOC</b> 'Sul Vulcano', Donnafugata, Sicilia, Italy, 2021 (Carricante)			92.00
<b>Chardonnay</b> 'Gran Moraine', Jackson Family, Willamette Valley, Oregon, USA, 2018 (Chardonnay)			135.00
<b>Alsace AOC</b> Riesling 'Cuvee Frederic Emile', Trimbach, Alsace, 2014 (Riesling)			159.00
<b>Puligny-Montrachet AOC</b> Etienne Sauzet, Côte de Beaune, Burgundy, France, 2020 (Chardonnay)			199.00

## ORANGES

	175ml	500ml	Bottle
<b>Terre Siciliane IGT</b> Cataratto 'Baglio Antico', Cantine Rallo, Sicily, Italy, 2022 (Catarrato)	10.00	29.00	39.00
<b>Alicante DO</b> Moscatel 'Salicornio', Finca Casa Balaguer, Levante, Spain, 2022 (Moscatel)	11.50	32.00	45.00

## ROSES

	175ml	500ml	Bottle
<b>Luberon AOC</b> Rosé, Famille Perrin, Provence, France, 2022 (Cinsault, Grenache Blanc, Syrah)	9.00	24.00	35.00
<b>Côtes de Provence AOC</b> 'Studio' by Miraval, France, 2023 (Cinsault, Grenache, Rolle, Tibouren)	11.00	34.00	46.00

## REDS

	175ml	500ml	Bottle
<b>Montepulciano d'Abruzzo DOC</b> 'Frentano', Frentana, Tuscany, Italy, 2021 (Montepulciano)	7.50	19.00	28.00
<b>Malbec/Bonarda</b> 'El Abasto', Mendoza, Argentina, 2022 (Malbec/Bonarda)	9.00	23.00	34.00
<b>Bergerac AOC</b> 'Canalloutte', Tours des Gendres, France, 2022 (Merlot, Cabernet Franc, Malbec)	10.00	27.00	38.00
<b>Rioja DOC</b> Crianza, 'Xtrème', Organic, Bodegas LAN, La Rioja, Spain, 2019 (Tempranillo)	12.50	34.00	46.00
<b>Côtes du Rhône Village AOC</b> 'Shyrus', Fond Croze, Southern Rhône, France, 2021 (Syrah)	14.50	41.00	56.00
<b>Ruche di Castagnole Monferrato DOPG</b> Majoli', Dacapo, Piemonte, Italy, 2019 (Ruche)	15.00	42.00	58.00
<b>Cabernet Sauvignon</b> 'No Fine Print', California, USA, 2019 (Cabernet Sauvignon)	16.00	42.00	64.00
<b>Vinos de Madrid DO</b> 'La Bruja de Rozas', Comando G, Sierra de Gredos, Spain, 2021 (Garnacha)	17.00	46.00	69.00
<b>Pinot Noir</b> Single Vineyard, Bodegas Garzón, Maldonado, Uruguay, 2017 (Pinot Noir)	19.00	51.00	76.00
<b>Toscana IGT</b> 'Lucente', Tenuta Luce, Tuscany, Italy, 2020 (Merlot, Sangiovese)	22.00	61.00	87.00
<b>Haut-Médoc AOC</b> 'Les Hauts de Perganson', Bordeaux, France, 2019 (Cabernet Sauvignon, Merlot)			59.00
<b>Cerasuolo di Vittoria DOPG</b> 'Floramundi', Donnafugata, Sicily, Italy, 2021 (Nero d'Avola, Frappato)			72.00
<b>Pinot Noir</b> 'Mabalel' Elandskloof, Crystallum, Walker Bay, South Africa, 2021 (Pinot Noir)			105.00
<b>Zinfandel</b> 'Old Vines', Sonoma County, California, USA, 2017 (Zinfandel)			119.00
<b>Savigny-lès-Beaune 1er Cru AOC</b> , 'Les Lavieres', Côte de Beaune, Burgundy, France, 2020 (Pinot Noir)			135.00
<b>Châteauneuf-du-Pape AOC</b> 'Cuvée Réservee', Domaine du Pegau, Southern Rhône, France, 2015 (GSM)			189.00

## Fine Wines



### FINE WHITES

	125ml	175ml	Bottle
<b>Ladoix AOC Blanc</b> 'Bois de Mont', Dom. Chevalier, Côte de Beaune, France, 2020 (Chardonnay)	19.00	26.00	105.00
<b>Châteauneuf-du-Pape AOC</b> Blanc 'Les Sinards', Perrin, Rhône, France, 2021 (CGR)	22.00	29.00	119.00

### FINE RED

	125ml	175ml	Bottle
<b>Volnay AOC</b> Domaine Faiveley, Côte de Beaune, Burgundy, France, 2020 (Pinot Noir)	20.00	28.00	110.00
<b>Cornas AOC</b> 'Allegorie', Maison Christophe Pichon, Northern Rhône, France, 2016 (Syrah)	23.00	31.00	121.00

## SWEET, PORT AND SHERRIES

	75ml	Bottle
<b>Port DOC</b> LBV Quinta do Crasto, Douro, Portugal, 2017	5.50	46.00
<b>Coteaux du Layon AOC</b> St. Aubin, Domaine Des Barres, Loire, France, 2021 (Chenin Blanc)	6.00	54.00
<b>Jerez DO</b> Moscatel 'Emilin' - Very Sweet, Lustau, Spain (Moscatel)	7.00	65.00
<b>Sauternes AOC</b> Château Delmond, Bordeaux, France, 2018 (Semillon, Sauvignon Blanc)	9.00	79.00

## BEERS

<b>Lager</b> Bitburger, Germany (Half/Pint)	3.20/6.40
<b>IPA Cold Session</b> 'Lazy SIPA', Adnams, Southwold, England (Half/Pint)	3.20/6.40
<b>Stout</b> , Blackshore, Adnams, Southwold, England (Half/Pint)	3.20/6.40
<b>Cider</b> Draught Aspall, Suffolk, England (330ml)	6.50
<b>Lager Pils</b> (Alcohol Free) Bitburger, Germany (330ml)	5.00

Ask to see our cellar list with 450 wines