



1 course £16 - 2 courses £20 - 3 courses £25

Starters

soup of the day with buttered bread (VE)(GF)*

roasted courgette, feta & honey, toasted pine nuts, baby leaf spinach,
sunblushed tomatoes, chargrilled sourdough (V)(GF)

ham hock terrine, piccalilli & ciabatta (GF)

Mains

calves liver & bacon, mashed potato, savoy cabbage, onion gravy (GF)*

chicken & mushroom pie, vegetables, thick cut chips
(please allow 20 minutes cooking time)

The Green Room burger, 7oz beef burger, bacon, tomato, lettuce,
Monterey Jack, caramelised onion, béarnaise, coleslaw, fries (GF)

vegan no-chicken & mushroom pie, vegetables, thick cut chips (VE)
(please allow 20 minutes cooking time)

traditional beer battered fish & chips, tartare sauce, garden peas (GF)*

Desserts

sticky toffee pudding, butterscotch sauce, vanilla ice cream

lemon tart, berry compote, crème Chantilly

chocolate brownie, salted caramel ice cream

baron bigod or Suffolk blue or cheddar, served with biscuits, grapes & fig chutney

dishes marked with GF/DF can be done gluten free/dairy free,
dishes marked with an * are or can be suitable for celiacs
please inform us when ordering if you do have specific dietary requirements
we cannot guarantee that dishes do not contain nuts or bones