



Wednesday – Saturday 12pm – 2pm

toasted cheese & ham sandwich with salad & fries	£9.00
sausage & fried egg ciabatta	£9.50
full english breakfast; free range english sausage, smoked back bacon, mushrooms, tomato, baked beans, hash brown, two free range eggs	£15.00
vegetarian full english; vegetarian sausage, mushroom, tomato, baked beans, hash brown two free range eggs (vegan available)	£15.00
crispy fried chicken & waffles, fried egg, maple syrup	£10.00
avocado, poached eggs & bacon on toasted sourdough, chili flakes, cherry vine tomatoes (vegan available)	£10.00
hot smoked salmon & scrambled eggs on chargrilled sourdough	£12.00
scrambled tofu, vegan 'duja roasted red peppers on sourdough (VE)	£10.00
smoked haddock omelette, chives & hollandaise & salad	£12.00
pancakes with bacon & maple syrup or fresh fruit & crème fraiche (vegan available)	£10.00
steak, eggs, and sauté potatoes, béarnaise sauce	£15.00
baked eggs with mushroom, spinach, parmesan & truffle toast	£10.00
traditional beer battered fish & chips, tartare sauce, garden peas (GF)	£16.00

Enjoy bottomless brunch for up to 90 minutes

unlimited prosecco, 125ml house white, red or rose wine, mojitos, aperol spritz, bellini, elderflower spritz, espresso martini, 25ml gordons or gordons pink G&T, carlsberg & somersby cider, for £40.00 per person

or go non-alcoholic for £35.00 per person
unlimited soft drinks, mocktails & hot drinks



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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