

## STARTERS & SNACKS

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Pork scratchings, Bramley apple sauce	2.5
Hummus, dukkah, flatbread (VG)	5.5
Chick'n bites spring onions, spicy mayonnaise (VG)	6
Salt & pepper squid, chilli, sesame, coriander, aioli	6
Buttermilk fried chicken, hot sauce, blue cheese mayo	5.5
'Nduja croquettes, aioli	6
Soup of the day	5
Smoked chicken & ham hock terrine, parsley & shallot salad, toast	6.5
Crab cakes, brown crab mayo, lemon	7
Salt baked sweet potato & kale salad shaved raw greens, mushrooms, sesame seeds, mint, cashew nuts, maple dressing (VG)	7.5

## SIDES

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Green beans & shallots (VG)	3.5
Seasonal roast veg (VG)	3.5
Yorkshire pudding (V)	1.5
Cauliflower cheese	3.5
Roast potatoes (V)	2.5

# THE OLD COFFEE TAVERN

## MAINS

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Steak & ale pie, mashed potato seasonal greens	13.5
Dirty Jack burger, Jackfruit, lettuce, tomato, onion, burger sauce, fries (VG)	11
Beer battered fish & chips, mushy peas, tartar sauce	11.5
Aberdeen Angus cheese burger, gem, tomato, pickles & fries	11
Fillet of cod, butternut squash purée, wild mushrooms, curly kale	14

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AN OPTIONAL 10% SERVICE CHARGE WILL BE  
ADDED TO YOUR BILL

If you have a food allergy or  
intolerance please ask a member of  
our friendly staff for a copy of the  
allergen menu.

## SUNDAY ROASTS

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Slow roast Waveney Valley pork shoulder, apple sauce	13
Rare roast 28 day Aberdeen Angus sirloin, horseradish cream	14.5
Half roast free range chicken, bread sauce, Yorkshire pudding, gravy	12.5
Sweet potato & lentil Wellington, seasonal vegetables, veggie gravy (V)	11

**All the above are served  
with roast potatoes,  
seasonal veg, Yorkshire**

## DESSERTS

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Sticky toffee pudding, vanilla ice cream (V)	5.5
Dark chocolate pot, crème fraîche, honeycomb (V)	5.5
Poached pear, mulled wine syrup, toasted almonds (V)	5.5
Selection of farmhouse & Artisan cheese, grapes, chutney, crackers	7
Selection of ice creams (V)	1.5 per scoop