

THE OLD COFFEE TAVERN

STARTERS

Potato, leek & parsley soup, chive sour cream, country bread (V)	6
Wood pigeon & Guinea fowl terrine, apple & blackberry chutney, toast	6.5
House made ricotta, broad beans, peas, mint, grilled sourdough (V)	6.5
Fried calamari, lemon, parsley, tartare sauce	7.5
Crispy duck egg, asparagus soldiers, parmesan	7

MAINS

Chicken, ham & mushroom pie, mash potato, buttered leeks	10
Cornish hake, courgettes, majesty potatoes, lemon butter sauce	13.5
Braised lamb shank, sweet potato mash, roasted cabbage	15
Beer battered haddock, mushy peas, chips, tartare sauce	11.5
Cheeseburger, tomato, lettuce, onion, gherkin, fries.	11
Pea & broad bean risotto, rocket pesto, parmesan (V)	10

ROASTS

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

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

SIDES

Minted majesty potatoes (V)	3
Sweet potato mash potato (V)	3
Chips, rosemary salt (VG)	3
Buttered cabbage (V)	3
Mixed salad (V)	3

DESSERTS

Chocolate fondant, vanilla ice cream (V)	6
Sticky toffee pudding, toffee sauce, clotted cream (V)	5
Apple & rhubarb crumble, cinnamon custard (V)	5
Keens cheddar, crackers & chutney	5

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