



# EVENING MENU

## STARTERS

BREAD BOARD <sup>(V)</sup> mixed breads with olive oil, balsamic vinegar & salted butter	5.95
SOUP OF THE DAY <sup>(V)(OG)</sup> with rustic bread & salted butter	6.95
BARBECUE PULLED JACKFRUIT <sup>(VG)</sup> in baby gem leaves with red onion on a bed of red cabbage slaw & mixed leaves	7.95
BREADED GOATS CHEESE <sup>(V)</sup> with textures of beetroot & dressed watercress	7.95
HERITAGE TOMATO SALAD <sup>(V)(OG)</sup> with buffalo mozzarella, avocado mousse & aged balsamic	7.95
CLASSIC PRAWN COCKTAIL <sup>(OG)</sup> with marie rose sauce, crisp iceberg lettuce & brown bread	7.95
POTTED SMOKED MACKEREL PÂTÉ topped with brown shrimp butter, served with balsamic pearls & sourdough bread	8.95
BEER BATTERED CYPRIOT HALLOUMI STRIPS <sup>(V)(OG)</sup> with sweet chilli sauce	7.95
HICKORY SMOKED BARBECUE BUFFALO WINGS with celery & blue cheese dipping sauce	7.95
BOX BAKED CAMEMBERT <sup>(V)(OG)</sup> infused with garlic & rosemary oil, served with artisan breads & spiced fruit & gin chutney	8.50

## FROM THE GRILL

10oz 28 DAY AGED BRITISH RIB-EYE STEAK	28.95
8oz 28 DAY AGED BRITISH SIRLOIN STEAK	22.95
All served chargrilled to your liking with skin on chips, confit tomato & grilled flat mushroom Sauces 3.00   peppercorn <sup>(GF)</sup>   port & blue cheese <sup>(GF)</sup>   red wine jus <sup>(GF)</sup>	
CLASSIC BURGER beef patty, monterey jack cheese, red onion jam, gem lettuce & beef tomato with skin on chips   add bacon for 1.95	12.95
HUNTERS CHICKEN BURGER chargrilled chicken breast, monterey jack cheese, bacon & bbq sauce with skin on chips	14.95
VEGGIE BURGER <sup>(V)</sup> honey roasted root vegetable patty, beetroot mayonnaise, sliced beetroot, smashed avocado, gem lettuce, red onion jam with skin on chips	13.95
HENRY VIII BURGER 8oz beef patty with barbecue brisket, smoked streaky bacon, monterey jack cheese, fried onions, jalapenos, gem leaf & barbecue sauce with skin on chips	18.95

## MAINS

HALF SPIT ROASTED CHICKEN <sup>(GF)</sup> with lemon, thyme & garlic marinade, served with skin on chips & chicken gravy	15.95
CRAB & PRAWN TAGLIATELLE shredded crab & king prawns in a tomato sauce, with baby vine tomatoes, rocket & chilli	14.95
CHICKEN, BACON & AVOCADO SALAD <sup>(GF)</sup> with dressed mixed leaf, tomato, cucumber, onion, pomegranate & pumpkin seeds	13.95
PRAWN & OAK SMOKED SALMON SALAD <sup>(GF)</sup> with dressed mixed leaf, tomato, cucumber, onion & marie rose sauce	14.95
QUINOA, BUCKWHEAT, BABY SPINACH & TOMATO SALAD <sup>(VG)(GF)</sup> with pesto dressing, balsamic avocado & pomegranate	13.95
8oz-10oz BEER BATTERED COD with skin on chips, minted crushed peas & house tartare	14.95
BEER BATTERED HALLOUMI <sup>(V)</sup> with skin on chips, minted crushed peas & house tartare	13.95
WHOLE SEABASS EN PAPILLOTE with garlic, ginger, lemon grass, lime & chilli served with sauteed new potatoes & baby spinach	17.95
PIE OF THE DAY please ask for todays selection, served with mash potato, seasonal vegetables & rich gravy	14.95
RISOTTO OF THE DAY <sup>(V)</sup> please ask for todays selection	MP
RUMP OF LAMB served pink with flageolet bean puree, fondant potato, ratatouille & sticky lamb jus	18.95
BREADED JACKFRUIT KATSU CURRY <sup>(VG)</sup> with sticky rice, baby corn, pak choi & green peppers	12.95
CHICKEN, SMOKED BACON & CHORIZO RIGATONI topped with rocket & parmesan	13.95

## SIDE ORDERS

Marinated olives<sup>(V)(GF)</sup> 3.50 | Chargrilled garlic ciabatta<sup>(V)</sup> 3.50 add mozzarella cheese 1.50 | Dressed house salad<sup>(V)(GF)</sup> 3.00  
Skin on chips<sup>(V)</sup> 3.95 | Sweet potato fries<sup>(V)</sup> 4.95 | Onion rings<sup>(V)</sup> 3.00 | Seasonal vegetables<sup>(V)(GF)</sup> 3.00 | Mashed potato<sup>(V)(GF)</sup> 3.00

## DESSERTS

VEGAN RICE PUDDING <sup>(VG)(GF)</sup> made with coconut milk, served raspberry compote & raspberry sorbet	7.95
TRIPLE CHOCOLATE BROWNIE <sup>(GF)</sup> served warm with vanilla ice cream	6.95
CHEESECAKE OF THE DAY please ask for todays selection	6.95
SUMMER PIMMS TRIFLE <sup>(V)(OG)</sup>	7.95
ETON MESS <sup>(V)</sup>	6.95
SELECTION OF ICE CREAMS & SORBETS <sup>(GF)</sup> please ask for todays selection	6.95
APPLE & PEAR CRUMBLE <sup>(V)</sup> with english custard or vanilla ice cream	7.95



<sup>(V)</sup>Vegetarian <sup>(VG)</sup>Vegan <sup>(GF)</sup>Gluten Free <sup>(OG)</sup>Optional Gluten Free <sup>(N)</sup>Contains Nuts. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify your waiter prior to ordering. Full allergen information available upon request. Game dishes may contain shot. Fish & chicken dishes may contain bones. Some of our dishes contain alcohol, please ask a member of staff for more information.



## EAST ANGLIA PUB Co.

### ALLERGEN MENU KEY

1 CEREALS CONTAINING GLUTEN (RYE, WHEAT, BARLEY ETC)    2 CRUSTACEANS (PRAWNS, LOBSTER ETC)    3 EGGS    4 FISH    5 PEANUTS    6 SOYBEANS    7 MILK (DAIRY)  
8 NUTS (ALMONDS, HAZELNUTS, WALNUTS, BRAZIL NUTS ETC)    9 CELERY    10 MUSTARD    11 SESAME    12 SULPHAR DIOXIDES    13 LUPIN    14 MOLLUSCS

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (OG) OPTIONAL GLUTEN FREE (OVG) OPTIONAL VEGAN

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT.

OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE NOTIFY YOUR WAITER PRIOR TO ORDERING.

FULL ALLERGEN INFORMATION AVAILABLE UPON REQUEST. GAME DISHES MAY CONTAIN SHOT. FISH & CHICKEN DISHES MAY CONTAIN BONES. SOME OF OUR DISHES CONTAIN ALCOHOL. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

