

Drink

Tue – Sat 12pm-2.30pm / 6pm-9pm

Sun 12pm-5pm



Eat



Tue – Sat 12pm-2pm / 6pm-8.30pm

Sun 12pm-2.30pm


White peach bellini 6.95 125ml Rose Prosecco 5.75 Adnams Vodka & Big Tom 6.30

Seedlip and Fevertree 5.60 Negroni 7.00 0% Pink gin and Fevertree Tonic 6.00

Snacks

Marinated olives 	4.00
Harvey and Co sourdough, whipped herb butter	4.50
Honey and mustard bacon bites	4.50
Pork and chutney sausage roll, Stokes brown sauce	4.75
Loaded fries – bacon, onions, cheese and chipotle mayo	5.25
Breaded whitebait, tartare sauce	4.95
Charred sourdough with garlic butter	4.00
Roast vegetable houmous, pitta bread 	4.95



Starters

Lamb kofta, caramelised shallot, pomegranate and cashew salad	8.25
Potted smoked mackerel, kimchi, sourdough crisp bread	8.75
Carrot and onion bhaji's, carrot top and chilli pesto, coriander shoots 	7.95
Pan seared scallops, crisp pancetta, pea puree, pea shoots	9.75
Check the board for today's soup, served with Harvey and Co bread	6.75
Pressed ham hock terrine, pickled walnuts, celeriac remoulade, granary toast	7.75


Check the black board for today's specials

Ask about our Pie of Week, served with mash, buttered veg and gravy 16.95

Mains

Slow cooked pork belly, dauphinoise potatoes, swede mash, green beans, apple puree, mustard jus	17.75
Keralan vegetable curry, baked pilaf rice, flat bread, pineapple chutney 	14.95
Megrim sole fillet, purple sprouting broccoli, crispy crushed new potatoes, sun-blush tomato butter	17.95
Braised shin of beef, pearl barley and root vegetable stew, roast baby onions, beef suet dumpling	17.50
Baked haddock fillet, buttered peas, our seasoned fries, tartare sauce	17.50
10oz rump steak, flat mushroom, beef tomato, seasoned fries, salad	22.95
6oz venison burger, caramelised onions, blue cheese, tomato chutney, coleslaw, seasoned fries, salad	16.50
Leek and plant-based feta risotto, crisp kale, toasted seeds 	15.50


Sides

Garlic mash	4.00
Seasoned skin-on fries 	4.00
Buttered vegetables	4.00
Green peppercorn and brandy sauce	4.50
Mac'N'Cheese	4.50
Coleslaw	4.00
Charred sourdough with garlic butter	4.00

Kids

Kids venison burger, cheddar, fries	8.50
Baked fish, peas, fries	8.95
Cheese and tomato flat bread pizza	8.25
Mac'N'Cheese, garlic bread	8.25
5oz steak, mushroom, fries	10.50

Dessert

Blood orange tart, lemon sorbet	7.85
Almond and polenta cake, honey poached rhubarb, pistachio crumb 	7.85
Death by chocolate – chocolate brownie, dark chocolate ganache, white chocolate mousse	7.85
Banana and toffee cheesecake, Oreo cookie crumb	7.85
Selection of East Anglian cheese, chutney, crackers	10.50
Suffolk meadow ice creams	6.00
<i>Vanilla, chocolate, banana, cinnamon, stem ginger, honeycomb, lemon sorbet, cherry sorbet</i>	

Sandwiches – served on granary bread, available lunchtimes only

Smoked bacon, baby gem, beef tomato	8.25
Prawn, chilli mayo, rocket	8.75
Suffolk cheddar, coleslaw	8.25

Sunday Lunch – Book now

Roast Sirloin of beef or Roast loin of Pork 17.95

After dinner drinks

Cappuccino	3.20
Latte	3.20
Espresso	2.40
Double espresso	3.00
Americano	3.00
Hot chocolate, cream, marshmallows	4.75
Pot of loose leaf tea	3.00
Taylor's port	3.70
Tipsy affogato	8.00

Ask about our milk alternatives

The Outside Inn may be closed at the moment but it is available to book for events throughout the year. It is the perfect spot for a special celebration with friends and family. Space to seat 60 guests. Minimum of 40 guests for exclusive use of our amazing space. Speak to Chris for details.

The Parrot Puzzler

Play along with our very own Pub Quiz every Sunday evening on YouTube. Also listen to ABC Radio every Sunday morning for the radio version.