

# THE COOKHOUSE RESTAURANT *Sunday*

2 courses £20

3 courses £25

## Starters

### SOUP OF THE DAY (V)

chunk of *Our Bakery* bloomer, salted butter

### *Our Kitchen* CHICKEN LIVER PATE

smooth liver pate, truffle butter, toasted brioche from *Our Bakery*

### SQUID IN LIGHT BATTER

*Taste Collectiv* piri piri cremé fraiche, lambs lettuce

### CUMIN ROASTED BUTTERNUT SQUASH SALAD (V) STARTER / MAIN

warm roasted squash, Rosary goats cheese, sultanas, toasted pumpkin seeds

### *Our Kitchen* HOT SMOKED SALMON SALAD STARTER / MAIN

dressed baby leaves, flaked smoked salmon, pickled cucumber, sweet cherry tomatoes, lemon dressing

## Beef

### *Red Poll* CHUCK STEAK BURGER

from our own herd of Red Poll crosses, crispy bacon, cheddar cheese, tomato chutney, lettuce & tomato in a toasted brioche bun, skinny fries, gherkin

### *Red Poll* SILVERSIDE

Yorkshire pudding, roast potatoes, broccoli, cauliflower cheese & gravy

### BRAISED FEATHERBLADE OF *Our Own Beef*

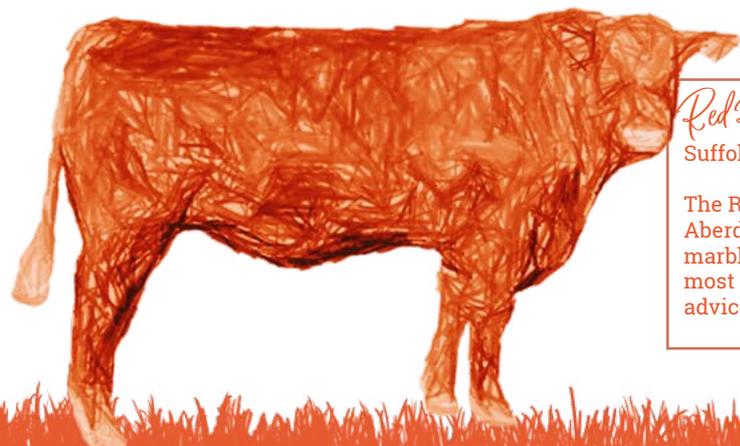
horseradish creamed potato, roasted vegetables, red wine sauce

*Broxstead*

our farm at Sutton Woodbridge

*Red Poll* is the native breed of Suffolk and was originally a cross between the Suffolk Dun, a milking cow, and the Norfolk Red beef cattle.

The Red Poll produces great beef, but we also cross our cows with a pedigree Aberdeen Angus bull as this improves the depth of the sirloin and increases the marbling in the muscle. We take great pride in our animals grazing outdoors for most of the year on traditional pastures and we only ever use medicines on the vet's advice for a specific animal. We hope you love our beef as much as we do.



*Our Kitchen*  
produces small batches  
of homemade products we  
use across the  
Suffolk Food Hall

# Mains

## ROAST OF THE DAY

Ask your server about our roast of the day, served with roast potatoes, broccoli, cauliflower cheese & gravy

## The Cookhouse FISH PIE

Prime selection of smoked and unsmoked fish in a white wine cream sauce, creamed potato, leeks, peas & fine herbs, parmesan crust, seasonal greens

## TRADITIONAL FISH AND CHIPS

Adnam's beer battered fish fillet, chunky chips, crushed minted peas, hand cut tartar sauce

## SMOKED HADDOCK FLORENTINE

smoked haddock, colcannon potatoes, poached egg, spinach, hollandaise sauce

## CHESTNUT & CARAMELISED SHALLOT TART (V)

roast potatoes and vegetables, winter greens

## Sides

3.50 each

- Scotch bonnet chilli Red Poll beef sausage
- Jones' course cut pork sausage
- Sweet potato fries - Skin on fries - Chunky chips
- Seasonal greens - Mixed salad
- Beer battered onion rings

Knowing that we have such amazing produce on our doorstep, we feel that it is important to do it the justice it deserves. Inspired by quality, our team of chefs treat every ingredient that goes into making this menu with the individual respect they command. Be it the hand cutting of the tartar sauce, the beefy stock that becomes our Red Poll stew or the absolute cooking perfection strived for in our Sunday roasts.

## Desserts

### CHRISTMAS PUDDING

brandy sauce

### Our Own MINCE PIE

with seasonal coffee

### CHOCOLATE MOUSSE

Belgian dark chocolate mousse, milk chocolate & wafer base, raspberry and chocolate sauces, fresh local raspberries

### Our Baker's TREACLE TART

served warm with whipped vanilla cream

### APPLE & BLACKBERRY CRUMBLE

lightly spiced local fruit compote, Pimhill oats crumble topping, vanilla ice cream

## Afternoon Tea

OUR afternoon tea is served in the restaurant so you can enjoy the beautiful panoramic view with friends and family and watch the world go by. Enjoy a selection of sandwiches, cakes, a fruit scone and jam, a savoury item, and of course unlimited tea (or a coffee if preferred).

£14.95 per person. Served from 3pm Monday to Saturday, 2:30pm Sunday.  
Booking 24 hours in advance is required.

[www.suffolkfoodhall.co.uk/restaurant#afternoontea](http://www.suffolkfoodhall.co.uk/restaurant#afternoontea)

## Allergens

Most of our dishes can be adapted to suit your dietary requirements. Please ask your server for a copy of our allergens menu.



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