

THE COOKHOUSE RESTAURANT *Lunch*

Starters

SOUP OF THE DAY 6.50

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

Our Kitchen **CHICKEN LIVER PATE** 6.50
smooth liver pate, truffle butter, toasted brioche from *Our Bakery*

SQUID IN LIGHT BATTER 6.50
Taste Collectiv piri piri cremé fraiche, lambs lettuce

CUMIN ROASTED BUTTERNUT SQUASH SALAD (V) 6.50 / 10.50
warm roasted squash, rosary goats cheese, sultanas, toasted pumpkin seeds

Our Kitchen **HOT SMOKED SALMON SALAD** 6.95 / 10.95
dressed baby leaves, flaked smoked salmon, pickled cucumber, sweet cherry tomatoes, lemon dressing

Beef

Red Poll **CHUCK STEAK BURGER** 13.50
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 **STEAK OF THE DAY**
your server will advise on today's cut & origin
served with skinny fries, chipotle coleslaw & béarnaise sauce

BRAISED FEATHERBLADE OF *Our Own Beef* 13.95
horseradish creamed potato, roasted vegetables, red wine sauce

Our Bakery
baked from scratch
7 days a week

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.

Mains

Chris Schweir's **CHARGRILLED BUTTERFLIED PORK SIRLOIN** 13.95
garlic & rosemary marinated pork, seasonal vegetables, fried kale & roasted new potatoes

The Cookhouse **FISH PIE** 13.50
prime selection of smoked and unsmoked fish in a white wine cream sauce, creamed potato,
leeks, peas & fine herbs, parmesan crust, seasonal vegetables

GRILLED HALLOUMI AND MUSHROOM BURGER 12.50

lettuce, tomato, gherkin and chilli relish, served in a brioche bun with skinny fries

TRADITIONAL FISH AND CHIPS 13.50

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

WARM BEEF SANDWICH 12.50

mayo, tomato, baby gem lettuce and horseradish served with choice of chips or sweet potato fries

POACHED COD SUPREME 13.95

potato puree, saute cauliflower, herb and cream sauce

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 featherblade or the absolute cooking perfection strived for in our Sunday roasts.

Sides

3.50 each

- Jones' course cut pork sausage
- Sweet potato fries - Skin on fries - Chunky chips
- Seasonal greens - Mixed salad
- Beer battered onion rings

Desserts

STICKY TOFFEE PUDDING 5.95

toffee sauce and caramel ice cream

CHOCOLATE MOUSSE 5.95

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

Our Baker's TREACLE TART 5.95

served warm with whipped vanilla cream

APPLE & BLACKBERRY CRUMBLE 5.95

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

Allergens

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



@suffolkfoodhall



www.suffolkfoodhall.co.uk/restaurant

01473 786616

