

LARGE PARTY MENU

£28.50 TWO COURSES | £35 THREE COURSES

Starters

STICKY KOREAN CRISPY CHICKEN STRIPS

Crispy fried chicken strips tossed in sticky spicy gochujang sauce, topped with spring onion and sesame seeds.

CHICKPEA FRITTERS **VEA / GF**

Chickpea and herb fried fritters served with a sweet tomato houmous.

WHIPPED FETA & RED PEPPER OLIVE TAPENADE **V**

Whipped feta topped with a red pepper tapenade dip, served with Our Bakery's focaccia.

KING PRAWN & CHORIZO GAMBAS **GFA**

Sautéed King prawns and chorizo in a smoked paprika olive oil, served with sourdough bread.

Mains

DOUBLE SMASH BURGER

Two of Our Butchery smashed beef patties served in Our Bakery brioche roll with smoked cheddar, crispy bacon, shredded gem lettuce, onion crumb and thousand island sauce. Served with fries.

ADNAMS BEER BATTERED FISH & CHIPS

Fresh haddock battered in Adnams Ghost Ship Ale. Served with triple cooked chips, garden peas and tartare sauce.

OPEN LEMON ZAATAR CHICKEN GYROS FLATBREAD **GFA**

Sourdough flatbread topped with skin-on fries and grilled chicken marinated in sumac, thyme and sesame. Drizzled with tzatziki and finished with rocket and red pepper drops.

PEPERONATA PORK CHOP **GF**

Grilled Pork chop with peperonata, cheesy polenta and green beans.

HALLOUMI & HERITAGE TOMATO PANZANELLA SALAD **GFA / VEA**

Heritage tomatoes, focaccia croutons, crispy halloumi cheese, fresh basil, capers, olives and rocket, tossed together and drizzled with a balsamic dressing.

Desserts

ENGLISH STRAWBERRY CHEESECAKE

RASPBERRY & ALMOND BAKEWELL **VA / GF**

Served with clotted cream.

STICKY LIME COCONUT CAKE **VEA**

Warm lime and coconut cake served with tropical fruit compote and rum and raisin ice cream.

MINI BROWNIE AND A COFFEE **V**

A mini brownie served with your choice of tea, americano, latte or cappuccino.

Please email your choices along with any dietary requirements to therestaurant@suffolkfoodhall.co.uk

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.
Please ask a member of staff if you wish to see the allergen menu

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VA=Vegetarian Available VE = Vegan VEA = Vegan Available

Please note a discretionary 10% service charge will be added to tables over 8.

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, THEN PLEASE
INFORM A MEMBER OF OUR TEAM BEFORE ORDERING OR
CONSUMING ANY ITEM OF FOOD FROM OUR MENUS.

Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, we cannot say that any dish on our menu is “free from” any allergen, but only that it does not contain the named allergen as an ingredient. Dishes are handled and prepared in an environment which contains any of the 14 named allergens so there is a risk of cross contamination in our kitchens. Our allergen information relates only to dishes which contain those 14 allergens as requires us by law to declare as ingredients and is as provided to us by our suppliers. As such, our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have highlighted. If you have an allergy or intolerance to an allergen other than any of those 14 then please inform a member of staff before you order or consume any dishes from our menus.

Food preparation

Our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present.

If you suffer from sensitive trace reactions for any food-related allergen, please be aware that we are unable to guarantee full suitability, and dining with us may not be suitable for you.

Please check and ask about allergen information every time you visit – even if you have consumed a particular dish on a previous visit. It is important to make your choices based on the current allergen content as suppliers may change an ingredient which changes the allergen content of our dishes.

LARGE PARTY

ALLERGEN INFORMATION

Our suppliers and kitchen handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen or contamination.

Starters

STICKY KOREAN CRISPY CHICKEN STRIPS

Gluten-Wheat, Barley, Rye Soya, Sesame, Fish, Milk, Sulphites

CHICKPEA FRITTERS

VEGAN AVAILABLE / GLUTEN FREE
Sesame, Sulphur Dioxide, Mustard

WHIPPED FETA & RED PEPPER OLIVE TAPENADE

VEGETARIAN
Sulphur Dioxide, Gluten-Wheat, Soya, Milk

KING PRAWN & CHORIZO GAMBAS

GLUTEN FREE AVAILABLE
Milk, Gluten-Wheat, Barley, Rye, Crustaceans, Soya

Mains

DOUBLE SMASH BURGER

Gluten-Wheat, Barley, Celery, Egg, Milk, Mustard, Sulphur Dioxide

ADNAMS BEER BATTERED FISH & CHIPS

Gluten-Wheat, Rye, Barley, Sulphur Dioxide, Milk, Egg, Mustard, Fish, Mollusc

OPEN LEMON ZAATAR CHICKEN GYROS FLATBREAD

GLUTEN FREE AVAILABLE
Gluten-Wheat, Milk, Sulphur Dioxide, Sesame

PEPERONATA PORK CHOP **GLUTEN FREE**

Celery, Milk, Sulphur Dioxide

HALLOUMI & HERITAGE TOMATO PANZANELLA SALAD

GLUTEN FREE AVAILABLE / VEGAN AVAILABLE
Sulphur Dioxide, Milk, Gluten-Wheat, Barley, Rye, Soya, Fish

Desserts

ENGLISH STRAWBERRY CHEESECAKE

Milk, soya

RASPBERRY & ALMOND BAKEWELL

VEGETARIAN AVAILABLE / GLUTEN FREE
Gluten, wheat, milk, nuts, almonds, egg

STICKY LIME COCONUT CAKE **VEGAN AVAILABLE**

Gluten, wheat, milk, soya, egg

MINI BROWNIE AND A COFFEE **VEGETARIAN**

Gluten-Wheat, Egg, Milk, Soya

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