

SUNDAY LUNCH MENU

Starters

CHEESY CHILLI BEEF NACHOS £8.50 GF

Cheesy nachos topped with beef chilli, jalapenos, guacamole, sour cream and Pico de Gallo salsa.

STICKY KOREAN CRISPY CHICKEN STRIPS £9

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

CHICKPEA FRITTERS £8 VEA / GF

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

WHIPPED FETA & RED PEPPER OLIVE TAPENADE £8.50 V

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

KING PRAWN & CHORIZO GAMBAS £9 GFA

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

GRILLED MACKEREL £9.50 GF

Grilled Mackerel fillet set on a shaved fennel, orange and dill salad.

Mains

ROASTS

All of our roasts are served with roast potatoes, roasted carrots, Spring greens, braised red cabbage, Yorkshire pudding and gravy.

Add an extra Yorkshire for £2 Add Cauliflower Cheese for £3

OUR BUTCHERY TOPSIDE SUFFOLK BEEF £22

SLOW ROASTED PORK BELLY £21

OUR KITCHEN NUT ROAST £18 V

MIXED ROAST £24

Our topside roast beef, slow roasted pork belly & pig in blanket

SHARER ROAST £49

Serves 2 people. Topside roast beef, pork belly, roast potatoes, roasted carrots, Spring greens, braised red cabbage, two Yorkshire puddings, cauliflower cheese, two mighty pigs in blankets and gravy.

DOUBLE SMASH BURGER £18.50

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

ADNAMS BEER BATTERED FISH & CHIPS £19.50

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

OUR BUTCHERY STEAK GFA

RIBEYE 80Z £29 RUMP 100Z £25

Our Butchery signature beef steak, chargrilled to your preference and topped with roasted tomatoes. Served with fries, deli slaw.

Béarnaise Sauce - Red pepper tapenade

MIDDLE EASTERN FALAFEL FREEKEH SALAD £14

A mixed grain salad with pearl barley, fresh herbs, pomegranate and pistachio.

+Add feta or zaatar chicken £3 each

HALLOUMI & HERITAGE TOMATO PANZANELLA SALAD £16.50

GFA / VEA

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

THAI SATAY VEGETABLE SKEWERS £16 GF / VEA

Mixed vegetables in a satay sauce, served with Jasmine rice and a Thai watermelon and cucumber salad.

SFH FISH BOARD £23

King prawn gambas, fish goujons, whitebait and cold smoked salmon, served with Bloody Mary ketchup, tartar sauce and granary bread.

OPEN LEMON ZAATAR CHICKEN GYROS FLATBREAD £17.50

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.

Sides

-DELI SLAW £5 V / GF

-SKIN ON FRIES £5 VE / GF

-TRIPLE COOKED CHIPS £5 VE / GF

-SEASONAL GREENS £5 VE

-CAULIFLOWER CHEESE £3 V

-YORKSHIRE PUDDING £2 V

Please ask a member of staff if you wish to see the allergen menu.

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian 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.

SUNDAY LUNCH

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

CHEESY CHILLI BEEF NACHOS £8.50 GF

Milk, Celery, Sulphur Dioxide

STICKY KOREAN CRISPY CHICKEN STRIPS £9

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

CHICKPEA FRITTERS £8 VEA / GF

Sesame, Sulphur Dioxide, Mustard

WHIPPED FETA & RED PEPPER OLIVE TAPENADE £8.50

Sulphur Dioxide, Gluten-Wheat, Soya, Milk

KING PRAWN & CHORIZO GAMBAS £9

Milk, Gluten-Wheat, Barley, Rye, Crustaceans, Soya

GRILLED MACKEREL £9.50 GF

Sulphur Dioxide, Fish

Mains

ROASTS

OUR BUTCHERY TOPSIDE SUFFOLK BEEF £22

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

SLOW ROASTED PORK BELLY £21

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

OUR KITCHEN NUT ROAST £18 VEGETARIAN

Celery, Gluten-Wheat, Egg, Milk, Sulphur Dioxide, Nuts

MIXED ROAST £24

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

SHARER ROAST £49

Gluten-Wheat/barley, Celery, Egg, Milk, Mustard, Sulphur Dioxide

DOUBLE SMASH BURGER £18.50

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

ADNAMS BEER BATTERED FISH & CHIPS £19.50

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

OUR BUTCHERY STEAK GLUTEN FREE AVAILABLE

RIBEYE 80Z £29 RUMP 100Z £25

Egg, Mustard

Béarnaise Sauce - Sulphur Dioxide, Milk, Egg

Red pepper tapenade

HALLOUMI & HERITAGE TOMATO PANZANELLA SALAD £16.50

Sulphur Dioxide, Milk, Gluten-Wheat, Barley, Rye, Soya, Fish

VEGAN AVAILABLE / GLUTEN FREE AVAILABLE

MIDDLE EASTERN FALAFEL FREEKEH SALAD £14

Gluten-Wheat, Barley, Nuts-Pistachio

Feta +£3 - Milk Zaatar chicken +£3 - Sesame

THAI SATAY VEGETABLE SKEWERS £16

Soya, Sulphur Dioxide, Celery, Mustard, Peanuts

VEGAN AVAILABLE / GLUTEN FREE

SFH FISH BOARD £23

Crustaceans, Gluten-Wheat, Barley, Rye, Fish, Sulphur Dioxide, Soya, Celery, Mustard, Milk, Egg

OPEN LEMON ZAATATR CHICKEN GYROS FLATBREAD £17.50

Gluten-Wheat, Milk, Sulphur Dioxide, Sesame

Sides

-DELI SLAW £5 VEGETARIAN / GLUTEN FREE

Egg, Mustard

-SKIN ON FRIES £5 VEGAN / GLUTEN FREE

-TRIPLE COOKED CHIPS £5 VEGAN / GLUTEN FREE

-SEASONAL GREENS £5 VEGAN

-CAULIFLOWER CHEESE £3 VEGETARIAN

Gluten-Wheat, Milk, Mustard

-YORKSHIRE PUDDING £2 VEGETARIAN

Gluten-Wheat, Milk, Egg

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