THE RESTAURANT
@ Suffolk Food Hall

SET LUNCH MENU

£22 Two Courses | £25 Three Courses

Served Wednesday - Saturday 12:00 - 15:00

Starters

CAULIFLOWER BANG BANG GF/VE
Battered roasted spicy cauliflower bites, topped with spring onion and served with a sriracha mayonnaise.

BEETROOT AND GARLIC HUMMUS GFA/VE
Beetroot and garlic hummus, topped with roasted beetroot and a hazelnut mixed-seed dukkah spice mix. Served with Our Bakery's fresh sourdough bread.

BBQ PULLED PORK, CHEDDAR AND JALAPEÑO CROQUETTES
Three crispy cheese and pork croquettes, served with a creamy blue cheese sauce.

CAJUN FRIED KING PRAWNS
Buttermilk coated Cajun crispy prawns, served with a ranch dip. **+ £1 Supplement**

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, beef tomato, onion crumb and thousand island sauce. Served with fries.

OUR BUTCHER'S SAUSAGE AND MASH
Three of our butchery's sausages served with creamy mashed potato, seasonal greens and onion gravy.

KERALAN CHICKEN CURRY WITH COCONUT RICE GF / VEA
A mild South-Indian coconut curry with chicken thigh and roasted vegetables, served with coconut basmati rice and coriander chutney.

HOISIN OYSTER MUSHROOM AND RICE NOODLE SALAD VE
Crispy oyster mushroom and rice noodles, mixed with cucumber, rocket and spring onion, and drizzled with hoisin sauce.

Desserts

APPLE CRUMBLE VEA / V
Traditional apple crumble served with vanilla ice cream.

VANILLA CRÈME BRULEE GFA / V
Served with a shortbread biscuit.

LEMON CURD AND BLACKBERRY ETON MESS GF / V
Cream and meringue with lemon curd and blackberry compote.

MINI BROWNIE AND A COFFEE V
A mini brownie served with your choice of tea, americano, latte or cappuccino.

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

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.

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.

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£20 Two Courses | £25 Three Courses

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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

CAULIFLOWER BANG BANG
Gluten Free/Vegan Avaialble
Sulphur Dioxide.

BEETROOT AND GARLIC HUMMUS
Gluten Free Available/Vegan
Sesame, Nuts Hazelnut, Sulphur Dioxide, Gluten-Wheat/Rye, Soya.

BBQ PULLED PORK, CHEDDAR AND JALAPEÑO CROQUETTES
Gluten, Wheat-Barley/Rye, Milk, Egg, Fish, Sulphur Dioxide, Crustaceans, Mustard.

CAJUN FRIED KING PRAWNS
Crustaceans, Fish, Gluten-Wheat/Barley/Rye, Milk, Sulphur Dioxide, Egg, Mustard.

Mains

DOUBLE SMASH BURGER
Egg, Gluten-Wheat, Milk, Sulphur Dioxide, Celery, Mustard

OUR BUTCHER'S SAUSAGE AND MASH
Milk, Gluten-Wheat, Sulphur Dioxide.

KERALAN CHICKEN CURRY SERVED WITH COCONUT RICE
Gluten Free/Vegan Available
Sulphur Dioxide, Mustard, Celery.

HOISIN OYSTER MUSHROOM AND RICE NOODLE SALAD
Vegan
Sesame, Gluten-Wheat, Soya.

Desserts

APPLE CRUMBLE
Vegan Avalible/Vegeatarian
Gluten-Wheat, Milk

VANILLA CRÈME BRULEE
Gluten Free Available/Vegeatarian
Gluten-Wheat, Milk, Egg.

LEMON CURD AND BLACKBERRY ETON MESS
Gluten Free Available/Vegeatarian
Milk, Egg.

MINI BROWNIE AND A COFFEE
VEGEATARIAN
Gluten-Wheat, Egg, Milk, Soya

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