THE RESTAURANT
@ Suffolk Food Hall

Christmas Lunch Menu

starters

Chilli Honey Baked Camembert £12.50
A whole baked camembert served with Our Bakery bread.

Hoisin Pork Belly Bites £9
Crispy fried pork belly bites, tossed in hoisin sauce, topped with spring onion and sesame seeds.

Cod Fishcakes £10
Two cod fishcakes served with watercress, lemon and dill mayonnaise.

Moroccan Grilled Chicken Wings £9.50 GF
Moroccan spiced chicken wings, grilled and topped with crumbled feta and parsley.

Thai Sweetcorn Fritters £8 GF/VE
Three fried sweetcorn Thai fritters, served with a sweet chilli dip.

Garlic Butter King Prawns £9 GFA
Sautéed prawns in garlic butter, served with Our Bakery sourdough.

mains

Double Smash Burger £19
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 £20
Fresh haddock battered in Adnams Ghost Ship Ale. Served with triple cooked chips, garden peas and tartare sauce.

Aubergine Lentil Dhansak £16 GF/VE
Roasted aubergine and lentil dhansak curry, served with coconut pilau rice and a poppadom.
+ King Prawns £3

Mighty Pigs In Blankets £18.50
Three of Our Butchery breakfast sausages, wrapped in streaky bacon, served with carrot and swede mash, onion gravy and greens.

Our Butchery Steak
Ribeye 8oz £31.50 Rump 10oz £26
Our Butchery signature beef steak, chargrilled to your preference and topped with roasted tomatoes. Served with fries, deli slaw and your choice of Garlic Butter or Salsa Verde.

Turkey and Ham Hock Open Pie £18
Creamy white wine turkey and ham hock stew, served with mashed potato and a puff pastry lid.

Christmas Chicken Gyros £18.50
Cranberry and orange glazed chicken thighs, served on top of a sourdough flatbread with stuffing mayonnaise, chips and rocket.

Beef Bourguignon and Dauphinoise £18
Rich beef bourguignon stew with pancetta and silverskin onion, served with dauphinoise potatoes and green beans.

Grilled Seabass Fillet £22 GF/DF
A fillet of grilled seabass, served with crushed roasted new potatoes, wilted spinach and finished with a Salsa Verde sauce.

Butternut Squash and Giant Couscous £16 VEA
Roasted butternut squash mixed with giant couscous, fresh herbs, pomegranate and mixed leaf, set on a chilli and garlic butternut squash puree and topped with honey feta.

Confit Duck Leg £24 GF/DF
Confit duck leg served with a white bean cassoulet and braised red cabbage.

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.

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Christmas Lunch Menu Allergen Information

starters

Chilli Honey Baked Camembert £12.50
Gluten–Wheat/Barley, Soya, Milk, Sulpher Dioxide

Hoisin Pork Belly Bites £9
Sesame, Gluten-Wheat, Soya, Fish

Cod Fishcakes £10
Fish, Gluten–Wheat/Barley/Rye, Egg, Mustard, Sulpher Dioxide

Moroccan Grilled Chicken Wings £9.50
Gluten Free
Sulpher Dioxide, Milk

Thai Sweetcorn Fritters £8
Gluten Free/ Vegan
Sulpher Dioxide

Garlic Butter King Prawns £9
Gluten Free Available
Gluten-Wheat/Barley, Milk, Crustaceans

Mains

Double Smash Burger £19
Egg, Gluten-Wheat, Barley, Milk, Sulphur Dioxide

Adnams Beer Battered Fish & Chips £20
Gluten-Wheat/Barley/Rye, Sulphur Dioxide, Egg, Mustard, Fish, Milk

Aubergine Lentil Dhansak £16
+ King Prawns £3
Gluten Free/Vegan
Sulpher Dioxide, Mustard, Crustaceans

Mighty Pigs In Blankets £18.50
Gluten-Wheat, Sulpher Dioxide, Milk, Celery, Mustard

Our Butchery Steak
Ribeye 8oz £31.50 Rump 10oz £26
Egg, Mustard
Garlic Butter - Milk
Salsa Verde

Turkey and Ham Hock Open Pie £18
Gluten-Wheat, Sulpher Dioxide, Milk, Egg

Christmas Chicken Gyros £18.50
Sulpher Dioxide, Gluten-Wheat, Egg, Mustard

Beef Bourguignon and Dauphinoise £18
Gluten Free
Milk, Celery, Sulpher Dioxide

Grilled Seabass Fillet £22
Gluten Free/Dairy Free
Fish, Sulpher Dioxide, Mustard

Butternut Squash and Giant Couscous £16
Vegan Available
Gluten-Wheat, Milk

Confit Duck Leg £24
Gluten Free/Dairy Free
Sulpher Dioxide, Celery

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