THE RESTAURANT
@ Suffolk Food Hall

Christmas Sunday 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.

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

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

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

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 £24

Slow Roasted Pork Belly £22

Our Kitchen Nut Roast £18

Mixed roast £27
Our topside roast beef, slow roasted pork belly & pig in blanket

Sharer Roast £54
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 £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.

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

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.

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

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
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.

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



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.

THE RESTAURANT
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Christmas Sunday 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

Moroccan Grilled Chicken Wings £9.50
Sulpher Dioxide, Milk

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

Thai Sweetcorn Fritters £8
Sulpher Dioxide

Mains

Roasts

Our Butchery Topside Suffolk Beef £24
Celery. Gluten-Wheat Egg Milk. Sulphur Dioxide

Slow Roasted Pork Belly £22
Celery, Gluten-Wheat Egg, Milk, Sulphur Dioxide

Our Kitchen Nut Roast £18
Celery. Gluten-Wheat Egg, Milk, Sulphur Dioxide, Nuts

Mixed Roast £27
Gluten-Wheatlaarley. Celery, Egg. Milk, Mustard. Sulphur Dioxide

Sharer Roast £54
Gluten-Wheat/barley. Celery, Egg, Milk, Mustard Sulphur Dioxide

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

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

Confit Duck Leg £24
Sulpher Dioxide, Celery

Our Butchery Steak

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

Aubergine Lentil Dhansak £16
Sulpher Dioxide, Mustard, Crustaceans
+ King Prawns

Grilled Seabass Fillet £22 GF/DF
Fish, Sulpher Dioxide, Mustard

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

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

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