

## Starters

### Soup OF THE DAY 6.00

warm rustic granary bread and salted butter.

### POT ROASTED mussels 6.95 / 13.50

British rope mussels, pot roasted with sweet shallots in a chive & white wine cream sauce, Our Baker's warm focaccia garlic bread.

### OUR KITCHEN SMOKED SALMON salad 6.95 / 10.95

Our Own hot roast smoked salmon, toasted bread crackers, pickled cucumber & breakfast radishes, mixed Italian lettuces lightly dressed in a lemon & herb vinaigrette.

### BINHAM BLUE WELSH Rarebit (v) 6.95

Rich & punchy blend of mature cheddar & Binham Blue cheese, seasoned with Worcestershire sauce, Adnams dark beer & English mustard. Served on Our Baker's chargrilled sourdough bread & roasted fig relish.

### SMOKED CHICKEN CAESAR salad 6.95 / 12.95

Our Own smoked chicken breast, marinated white anchovies, sourdough croutons, crispy pancetta bacon, shaved parmesan, baby gem lettuce finished in Cookhouse Caesar dressing.

Smoked 

meat and fish is done in small batches by Our Kitchen, based downstairs.

All our....

Beef 

is from our very own Red Poll herd often seen in the paddocks outside. Our Butchers and Chefs work closely to use several different cuts from both fore and hind quarters.

Herbs 

were selected and planted by the Chefs. The team nurture the plants, and harvest regularly.

## Beef

### STEAK burger 13.50

Chuck, thick rib and flank, from Our Own herd of Red Poll, crispy streaky bacon, gherkin, aged cheddar cheese, Cookhouse tomato relish, lettuce, beef tomato, served in a toasted brioche bun, skinny fries.

### CHILLI burger 13.50

Chuck, thick rib and flank, from our own herd of the Red Poll, seasoned with our own chilli blend spice mix, crispy streaky bacon, gherkin, aged cheddar cheese, chilli jam, lettuce, tomato in a toasted chipotle & tomato brioche bun, skinny fries.

### Steak OF THE DAY

Our Red Poll beef steak, chargrilled & brushed with rosemary & garlic oil, Cookhouse deli style slaw, roasted cherry vine tomatoes, bearnaise sauce, skinny fries.

### BRAISED BEER BBQ BEEF Thick Ribs 14.95

17 hour slow braised Red Poll beef thick rib, marinated in Adnams beer, vanilla & BBQ sauce, roasted to a sticky glaze, alongside Cookhouse deli style slaw, skinny fries.

### BEEF Stroganoff 13.50

Slow roast Red Poll beef topside, cooked in a brandy & wild mushroom reduction, sautéed wild mushrooms, shallots, de-glazed with oak aged whiskey & double cream, with seasoned linguine, and Our Baker's garlic focaccia & fresh parsley.

Mains

**SAUTEED STUFFED CHICKEN** *supreme* 13.50

Pan seared Suffolk chicken supreme, stuffed with sun blushed tomatoes, Spanish sausage & fresh herbs. Caramelised potato fondant, sautéed kale, oregano white velouté sauce.

**POACHED** *trout* 12.50

Soft poached Chalk farm trout supreme, olive oil & garden herb crushed new potatoes, dry slow roasted Mediterranean vegetables, salsa verde dressing.

**FISH LAKSA** *curry* 13.50

A gentle spiced Malayan curry, poached salmon, cod and haddock, Maris Piper potatoes, peas, kale, baby corn, finished with lemongrass & coconut milk. Our Baker's toasted biga style bread.

**GRILLED HALLOUMI AND MUSHROOM** *burger* (V) 12.50

Fried halloumi cheese, grilled flat mushroom, chilli jam, lettuce, beef tomato, gherkin, toasted brioche bun with skinny fries or chips.

**TRADITIONAL** *fish and chips* 13.50

Adnam's beer battered haddock fillet, thick cut chunky chips, Cookhouse crushed minted peas, hand cut tartar sauce.

**CAULIFLOWER RICE** *stir fry* (VE) 10.95

Wok fried cauliflower rice, red cabbage, green beans, red peppers, toasted cashew nuts, roasted garlic, light chill; soy sauce, finished with black sesame and spring onions.

**THE COOKHOUSE** *Ploughmans*

Sliced Red Poll beef and glazed roast ham 13.95 or a  
Selection of local cheeses 13.95

served with Our Baker's crusty toasted bread, gherkins, Cookhouse pickled onions, Our Kitchen scotch egg & sticky pickle chutney.

All 2.95

Beer battered onion rings  
mixed Italian leaf dressed  
Garlic & herb focaccia  
The Cookhouse deli slaw

Sides

All 3.50

Mediterranean mixed olives  
Tempura Enoki mushrooms  
Poutine curd fries  
Smoked bacon mac & cheese

Desserts

**CHOCOLATE** *millionaire's* 6.50

Milk chocolate creameux, caramelised milk jam mousse, buttered shortbread, caramelised hazelnut crumb.

**AUTUMN SPICED** *poached pear* 6.50

Fragrant & aromatic poached pear, pear sorbet, caramelised nut granola, almond sponge, liquor syrup.

**KEY LIME PIE** *cheesecake* 6.50

Crunchy butter & oat base, mascarpone, lime zest, fresh lime segments.

**AMARENA CHERRY BAKED** *alaska* 6.50

Vanilla génoise sponge, cherry puree, cherry ice cream, torched Italian meringue.

**ICE-CREAM & SORBETS** 5.95

Please ask your server for the daily selection of ice-cream and sorbets.

Allergens

Most of our dishes can be adapted to suit your dietary requirements. Please ask your server for a copy of our allergens menu.



SUFFOLK  
FOOD HALL



01473 786616