
Starters

Soup **OF THE DAY** 6.50

warm rustic granary bread and unsalted butter.

POT ROASTED *mussels* 7.95 / 13.95

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

CHERRY TOMATO & BOCCONCINI *bruschetta* (v) 6.95 / 10.95

baby cherry tomatoes, Bocconcini mozzarella, shallots & herb garden basil, marinated in extra virgin olive oil & roasted garlic. Served on Our Baker's chargrilled bread.

SMOKED CHICKEN CAESAR *salad* 6.95 / 12.95

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

OUR KITCHEN SMOKED SALMON *salad* / 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

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.

Mains

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.

Roast **OF THE DAY** 14.95

Your choice of either our 15 hour braised Red Poll beef topside, or Suffolk braised chicken supreme. Served with garlic & thyme roasted potatoes, locally sourced seasonal vegetables, Cookhouse mature cheddar cauliflower cheese, Yorkshire pudding and our signature gravy.

SAUTEED CHICKEN *supreme* 12.95

Pan seared Suffolk chicken supreme, infused with garden thyme, roasted wild mushroom fricasse, rapeseed oil & preserved lemon infused creamed potato, foraged wild garlic veloute.

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.

Mains

CAULIFLOWER RICE *stir fry* (VE)

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

STEAMED *trout* 12.50

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

TRADITIONAL *fish and chips* 13.50

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

FISH LAKSA *curry* 13.50

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

Sides

BEER BATTERED ONION RINGS 2.95

MIXED ITALIAN LEAF DRESSED 2.95

GARLIC & HERB FOCACCIA 2.95

THE COOKHOUSE DELI SLAW 2.95

MEDITERRANEAN MIXED OLIVES 3.00

TEMPURA ENOKI MUSHROOMS 3.50

POUTINE CURD FRIES 3.50

SMOKED BACON MAC & CHEESE 3.50

Desserts

CHOCOLATE *millionaire's* 6.50

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

POSH STRAWBERRIES & *cream* 6.95

Genoise vanilla sponge, wild strawberry & local strawberry salad, basil meringue shards.

KEY LIME PIE *cheesecake* 6.50

Crunchy butter & oat base, mascarpone, lime zest, fresh lime segment

BLACK CHERRY BAKED *alaska* 6.50

Vanilla genoise 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.



Did you know that one in four people will experience a mental health problem each year? Suffolk Mind wants to make Suffolk the best place in the World for talking about and taking care of mental health and we are proud to support them as our chosen charity for 2019. www.suffolkmind.org.uk



SUFFOLK
FOOD HALL



01473 786616

Allergens

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