

Desserts*



White Chocolate Cheesecake

\$7.9

Appetizers*



Cheese

\$8.6

Pasta*



Hunter's Chicken

\$17.2

Salads



Coleslaw

8
\$1.3

Side dishes*



Onion Rings

16
\$1.3

Extras



Brie

\$1.3

Sandwich, Bagels, Burger



Fried Egg

\$1.3

Fish dishes*



Fish Chips

\$15.9

Salad



Mixed Salad

\$4.0

SIDES



Hand-Cut Chips

\$4.0

Burgers



Homemade Beef Bacon Burger

\$17.2



Flat Mushroom Goat's Cheese Burger

\$15.9

Fresh Juices



Orange Apple Juice

Omelette



Omelette

9

Calzone Spezialitäten



Chilli Con Carne

9
\$10.0

American Food



Eggs Benedict

9

Toasties



Brie Bacon

\$9.2

Champagne



Laurent-Perrier Cuvée Rosé Brut NV Champagne

\$109.7

Mexican Dishes



Chicken tacos

\$1.3

Rose



La Mariquita Rosé, Spain

\$21.2



Roller Girl White Zinfandel USA

\$23.9

Whites



La Mariquit, Spain



Li Molo Garganega Pinot Grigio, Italy



Bird Island Chenin Blanc, South Africa



The Citrus Tree Chardonnay, Australia



Mack Collie Sauvignon Blanc, New Zealand



Vermentino Vieilles Vignes, Les Archères, France



Sancerre, Le Petit Broux, Les Celliers de Cérès, France

Reds



La Mariquita, Spain



IlMolo Merlot, Italy



Homeward Bound Shiraz, Australia



Monte Llano Tinto Rioja, Ramón Bilbao, Spain



Viña Leyda Pinot Noir Reserva, Chile



Bodegas Santa Ana Malbec, Argentina



Chateau St Marie Red Bordeaux Super, France

From The Kitchen



Suffolk Grill

The Main Event



Sausage's Mash

\$15.9



Handmade Steak Adnams' Pie

\$18.5



Pan-Fried Fillet of Stone Bass

\$18.5

Sparkling



Tosti Prosecco, Sparkling Wine



Brut Baron de Marck NV Champagne

\$46.5



G.H. Mumm Cordon Rouge Brut NV Champagne

\$68.5

Bucket Bites



Scampi Chips

\$15.9

Family Classics



Chicken Bacon Salad

Healthy Options



Homemade Vegetable Curry

\$17.2

Steaks & Burgers



Chilli Burger Homemade Beef Burger

\$18.5



Locally Sourced Steaks

Vegetarian Fare



Oriental Vegetable Stir Fry

\$14.6

Indulge Yourself



Choose from a Selection of Ice Creams

Let's Get the Day Started



Why Not Try One of Our Juices from the Hydration Station

From the Breakfast Bar



Variety of Yogurts



Mandarins, Prunes, Grapefruit Fresh Fruit Salad



Croissants Danish Pastries

Feeling Peckish?



Honey Mustard-Coated Suffolk Sausage Bites

\$4.0

Sandwiches or It's a Wrap



Tuna Mayo Cucumber

\$7.9



Homemade Fish Finger Tartare Sauce

\$9.2

Uncategorized



Freshly Brewed Coffee



White or Brown Toast



Selection of Cereals



Fresh Fruit Bowl



Homemade Granola



Eggs Royale



Soft Boiled Eggs



Porridge

1



Homemade Fish Fingers

\$4.0



Chicken Bacon Burger

\$15.9



Cajun Chicken Burger

\$17.2



Gammon

\$14.6



Extra burger

\$4.0



Mixed Leaf Salad

9
\$4.0



Green Peppercorn Sauce

\$2.7



Béarnaise Sauce

\$2.7



Plain Jacket Potato

\$7.9



Tuna Mayonnaise

\$8.6



Mushroom Tagliatelle

\$15.9



Super Food Salad



Creamy Mash

\$4.0



Seasonal Vegetables

9
\$4.0



Rich Chocolate Brownie

\$7.9



Sticky Toffee Pudding

9
\$7.9



Berry Eton Mess

\$7.9



Fresh Fruit Salad

\$7.9



StrathMore Sparkling Water

\$4.7



Strathmore Still Water

\$4.7



Fried Breaded Halloumi

\$4.0



Selection of Warmed Olives

\$4.0



Warmed Baker's Selection

\$4.0



Homemade Seasonal Soup of the Moment

\$6.6



Crispy Spiced Chicken Salad

\$7.9



Salmon Gravavlax Pickled Vegetables

\$10.6



Fungi Goat's Cheese

\$7.9



Pea Ham Hock Terrine

\$7.9



Nachos with Chilli Cheese

\$8.6



The Mammoth

\$33.2



Chilli Topping

\$1.3



Ham, Tomato Mustard

\$7.9



Cheddar Cheese Suffolk Chutney

\$7.9



Salmon Gravavlax Lemon Mayo

\$10.6



Mussels in Lobster Bisque

\$15.9



Chef's Homemade Curry of the Day

\$18.5



BBQ Glazed Pork Ribs

\$18.5



Feta, Sweet Potato Spinach Pie

\$17.2



Handmade Haddock Spring Onion Fish Cake



Skinny Chilli con Carne

\$17.2



Sticky Lemon Chicken Noodles



Seasonal Ploughman's

\$15.9



Red Pepper, Pine Nut Goat's Cheese Salad



Assorted Cheese Artisan Biscuits

\$10.6