



BANNATYNE BURY ST EDMUNDS

A LA CARTE MENU

STARTERS

- Soup of the day, served with focaccia. **£5.50** (Ve, GFA)
- Caesar salad, croutons, egg, bacon & Italian hard cheese. **£5.50**
- Orzo pasta salad, roasted mediterranean vegetables, roquette, kale pesto. **£5.50** (Ve)
- Sundried tomato, olive, red onion & feta salad, aged balsamic. **£5.50** (GF)
- Fried garlic wild mushroom, miso & parsley served on toasted sourdough. **£5.50** (GFA, Ve)
- Hot smoked coley, lemon mayonnaise & pea shoots served on toasted sourdough. **£5.95** (GFA)
- Red pepper, hummus, roquette & balsamic served on toasted sourdough. **£5.50** (Ve, GFA)

MAINS

- Venison burger, fried onions, garlic mayo, baby gem, served with fries and a sweetcorn relish **£16** (GFA) (£3 supplement)
- Sesame BBQ tofu burger, baby gem, sweetcorn relish, served with coleslaw and fries **£13** (Ve)
- Wild mushroom and puy lentil "cottage pie", roasted carrots and rapeseed mash **£13** (Ve)
- Grilled fish of the day, new potatoes, spinach, mussel and coriander butter **£16** (GF) (£3 supplement)
- Beer battered artichoke, hand cut chips, tartar sauce, lemon and pea puree **£13** (Ve)
- Shitake mushroom, peanut and pak choi stir fry, noodles, sweet chilli and soy dressing **£13** (GFA, Ve)
- Sun dried tomato risotto, kale pesto and pine nuts, miso dressing **£13** (GF, Ve) (add chicken £3 supplement)
- Char grilled rump steak, cherry tomatoes, field mushroom, hand cut chips, watercress and balsamic **£19** (GFA) (£7 supplement)

SIDES

- Pak Choi, spinach, kale, chilli and soy (Ve) **£3.50**
- Broccoli and toasted almonds (Ve, GF) **£3.50**
- Roasted beetroot and sesame seeds (Ve, GFA) **£3.50**
- Hand cut chips (Ve) **£3.50**
- Fries (Ve, GFA) **£3.50**
- Onion rings (Ve) **£3.50**
- Vegetable crisps (Ve) **£2**

MEZZE

Sharing platter for 2 - includes all of the below dishes £19 (ve)

- Char grilled pepper **£2**
- Hummus **£2**
- Focaccia with balsamic and rapeseed oil **£2**
- Selection of olives **£2.50**
- Sundried tomatoes **£2.50**
- Toasted pitta **£2**
- Artichokes **£2.50**
- Stuffed vine leaves **£2.95**
- Roquette **£1**

GF - Gluten free

Ve - Vegan

VEA - Vegan available

GFA - Gluten free available

Whilst we do all we can to accomage guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one.



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A LA CARTE MENU

SANDWICHES, SALADS & JACKET POTATOES

- Chicken and sweet chilli mayo **£7.95** (GFA)
- Ham, maple & wholegrain mustard **£7.95** (GFA)
- Beetroot, hummus and red onion **£7.95** (ve)
- Egg mayonnaise & watercress **£7.95** (GFA)
- Cheese, ploughmans chutney **£7.95** (Ve poss)

DESSERTS

- Hazelnut & dark chocolate gateau with sour cherry **£6**
- Apple & flapjack pie served with cardamom ice cream **£6**
- Lemon Curd, meringue and sponge **£6**
- Coffee brulee, pistachio **£6** (Ve)
- Cheesecake of the day served with sorbet **£6**
- Selection of ice creams in a brandy snap basket **£6**

AFTERNOON TEA & SWEET TREATS

Afternoon tea needs to be ordered before 12 noon on the day, served daily between 3pm - 6pm

Classic afternoon tea **£18 pp**

Served with fruit scones, clotted cream, jam with a selection of sandwiches and a range of indulgent cakes with unlimited tea and coffee (GFA, Ve poss)

Champagne afternoon tea **£23 pp**

Served with fruit scones, clotted cream, jam with a selection of sandwiches and a range of indulgent cakes with unlimited tea and coffee and includes a glass of prosecco or Tattinger champagne (GFA, Ve poss)

Fruit / plain scone, served with clotted cream and jam **£3.95** (GFA & Ve poss on fruit scone only)

Cheese scone served with butter and chutney **£2.75**

Cupcake / slice of cake **£2.50**

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