



SPRING LUNCH MENU

Served 11.30am - 2.30pm

Light Bites

- Soup of the Day, Bread (vg, gf pos) 4.00
- Vegetable Crisps (gf, vg) 2.50
- Selection of Breads & Dips (vg) 2.50
- Mixed Olives (vg, gf) 2.50
- Fried Shipcord Cheese, Balsamic & Oil 3.00
- Wasabi Peas (vg, gf) 2.50

Sandwich, Wrap, Salad or Jacket Potato 7.50

- Served with salad and coleslaw
- Dry Cure Bacon, English Mustard & Honey
- Grated Suffolk Shipcord, Pickle
- Prawn Mayonnaise
- Boiled Egg, Mayonnaise and Cress
- Hummus, Avocado, Red Pepper and Jalapeno Relish (vg)
- Pulled Eryngii Mushroom, BBQ Sauce & Sweet Corn (vg)

Sides 3.50

- Onion Rings
- Skinny Fries
- Spring Vegetables
- Hand Cut Chips
- Mixed Salad

Mains 12.50

- Tempura Seitan, Purple Sprouting Broccoli, Spring Onion, Eryngii Mushroom, Rice Noodles, Soy and Chilli (vg) (n)
- Artichoke, Rocket & Caper Flatbread, Sun-dried Tomato & Miso (vg) (n)
- Beer Battered Fish & Hand cut Chips, Garden Peas, Tartar Sauce & Lemon
- Southern Fried Sweet Corn & Chickpea Burger, Fries, Garlic Mayo, Red Pepper and Jalapeno Relish, Pickles & Lettuce (vg)
- Mussel & Prawn Risotto, Saffron, Tomato & Seaweed, Lemon Oil (gf)
- Chicken Caesar Salad, Baby Gem, Crispy Bacon, Croutons, Egg
- Venison Burger, Baby Gem, Garlic Mayo, Pickles, Jalapeno Relish & Fries (gf pos)
- Basil, Pesto, Tomato and Chilli Linguine, Pine Nuts & Citrus Dressing (vg, n)
- Fried Chickpea & Courgette Fritter, Apricot Couscous & Coriander (vg)

Desserts 6.00

- Ginger, Rhubarb & Apple Crumble, Clotted Cream Ice Cream
- Banana Parfait, Honeycomb, Bitter Chocolate (gf)
- Vanilla Pannacotta, Caramelised Apricots, Almond Biscotti
- Ice Cream or Sorbet, Brandy Snap & Fresh Fruit
- Pick & Mix Sweet Selection
- Coconut, Chocolate & Lime Viennetta (gf) (vg)
- Selection of Local Cheeses, Grapes, Celery, Apple, Chutney & Biscuits

Terms & Conditions. Packages with an inclusive 1 course lunch can choose from any of the main courses, or sandwich, Wrap, Salad or Jacket Potato. Any additional courses or sides will be charged. Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen free.

Maxine's