

TO START

Confit Pork Belly (GF)
tamari soy sauce, asian slaw, garlic
& chilli sauce
8

Panko Halloumi Chips (V)
with roasted garlic aioli &
bloody mary ketchup
8

Roasted Mushroom Bruschetta (VG) (GFM)
roasted shallots, onion, vegan aioli &
basil oil
9

Fresh Prawn Salad (GF)
feta, watermelon & mint
10 / 18

Creamy Burrata (V) (GFM)
confit tomato, crostini & basil oil
9

Buffalo Wings (GF)
frank's hot sticky sauce, blue cheese dip, celery
& carrot sticks
9

Smoked Mackerel (GF)
cucumber & tomato salsa, aleppo pepper, grilled aubergine
sticky garlic dressing
9

TO SHARE OR NOT TO SHARE

Mezze (VG) (GFM)
houmous, baba ghanoush, olives, zaatar
bread, pickled chillies & falafel
8/15

Bargeman Board (GFM)
parma ham, honey roast gammon, suffolk red wine
salami, pickled shallots, binham blue cheese,
sourdough bread
9.50/18

ROASTS

All served with crispy roast potatoes, homemade Yorkshire puddings, seasonal vegetables & gravy

Roast Beef - 30 day dry aged rump	18
Roast Pork - suffolk pork loin	16
Chicken Supreme - corn fed chicken breast	16
Pine Nut Ratatouille - served in two half red peppers (V) (GF) (VGM)	15
Add Cauliflower Cheese 4.00	
Add Pigs in Blankets 4.00	

MAINS

Chargrilled Hand Pressed Brisket Burger, Smoked Bacon Jam, Frickle, Pretzel Bun & Fries 17

Joa Bowl, Roasted Sweet Potato, Slow Cooked Grains, Spiced Cashew Nuts, Baby Spinach, Feta & Sumac Dressing (VG) 16

Beer Battered Cod, Chunky Chips with Rosemary & Maldon Sea Salt, Tartare Sauce & Pea Puree (GFM) 17

Plant Burger, Vegan Aioli, Caramelised Onion Relish & Fries (VG) 16

Chicken Scallopini Burger, Garlic Butter, Sweet Chilli, Shredded Lettuce, Parmesan, Frickle & Rosemary & Maldon Sea Salt Fries 17

250g Rib Eye Steak, Roasted Mushroom, Vine Tomatoes, Slow Cooked Shallot, Chunky Chips (GF) 29

200g Fillet Steak, Roasted Mushroom, Vine Tomatoes, Slow Cooked Shallot, Chunky Chips (GF) 36

add peppercorn or stilton sauce £3

Our beef is bred in an ethical way & consists of native suckler breeds such as angus, hereford & devon reds. It is aged for a minimum of 30 days in a specially designed room which enhances flavour and texture.

SIDES

Artisan Bread & Olives	7
Chunky Chips with Rosemary Maldon Salt (GF)	5
Horseradish Mash Potato (GF)	5
Roasted Portobello Mushrooms (GF) (VG)	6
Lettuce, Tomato & Cucumber Salad (GF) (VG)	5
Cheesy Chips (GF)	6
Truffle & Parmesan Chips (GF)	6
Garlic Ciabatta (V)	6
Cheesy Garlic Ciabatta (V)	6
Seasonal Vegetables (VG)	6
Frickles 'Fried Dill Pickles' (VG)	5

PUDDINGS

Ice Cream Sundae (GF) (VGM)
fresh raspberries & strawberries, meringue

8

Black Forest Torte (V)
oreo crumb, kirsch cherries, chocolate ganache

8

Gees Sticky Toffee Pudding (V)
rich toffee sauce & vanilla ice cream

7

Salted Caramel Banoffee Cheesecake (V)

8

The Best of East Anglian Cheese (V)
chutney, biscuits & a glass of port

14