

BAR MENU

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY	£6.00
<i>served with warm bread.</i>	
FILO PRAWNS	£6.50
<i>served with sweet chilli sauce.</i>	
WILD MUSHROOM GRATIN	£6.50
<i>served on toasted ciabatta with parmesan crumbs.</i>	
MINI SEARED FILLET STEAK	£7.00
<i>Served on toasted brioche, dressed rocket leaves, poached quails egg & whole grain mustard dressing</i>	

— See the blackboard for daily specials & desserts —

MAINS

PERONI BEER BATTERED CATCH OF THE DAY	£12.50
<i>With minted mushy peas, hand cut chips & homemade tartare sauce.</i>	
SPAGHETTI BOLOGNESE	£11.50
<i>Served with garlic bread & fresh salad garnish.</i>	
PAN FRIED CHICKEN SUPREME	£14.50
<i>Dauphinoise potatoes, seasonal vegetables, wild mushroom & thyme infused white wine cream sauce.</i>	
TAGLIATELLE WITH ROAST MEDITERRANEAN VEGETABLES	£11.50
<i>Served with tomato sauce, mozzarella, heritage tomatoes, garlic bread & basil pesto.</i>	

SHARING PLATTERS FOR TWO

PLOUGHMAN'S PLATTER	£14.00	CURED MEAT PLATTER	£14.00
<i>Ham hock terrine, pickled onions, cheddar & stilton cheese, selection of bread, celery & apple served with red onion marmalade.</i>		<i>Selection of cured meats, Bocconcini mozzarella, olives, sun dried tomatoes, selection of bread served with apple & pear chutney, olive oil & balsamic vinegar dressing</i>	

SALADS

CHICKEN CAESAR	£10.50
<i>Grilled chicken fillet, crispy cos lettuce, garlic croutons, parmesan shavings, anchovy fillets & Caesar dressing</i>	
PRAWN COCKTAIL	£10.50
<i>Baby prawns, baby cos lettuce, Marie-Rose sauce & crusty bread.</i>	

FROM THE GRILL

12oz SIRLOIN STEAK	£24.50
<i>Roasted vine tomatoes, flat mushroom, hand cut chips & herb butter.</i>	
12oz RIB EYE STEAK	£23.50
<i>Roasted vine tomatoes, flat mushroom, hand cut chips & herb butter.</i>	
"THE LORD OF LYNFORD" BURGER	£14.25
<i>Homemade gourmet beef burger, onion rings, bacon, cheese, coleslaw, fries & sweet chilli relish.</i>	

SIDES

<i>Fries</i>	£3.25	<i>Seasonal Vegetables</i>	£3.00
<i>Fries with Cheese</i>	£3.75	<i>Seasonal Side Salad</i>	£4.50
<i>Onion Rings</i>	£2.75	<i>Coleslaw</i>	£2.50

SANDWICHES

CHEDDAR CHEESE & RED ONION MARMALADE	£5.50
PRAWN AND MARIE ROSE SAUCE	£6.50
ROASTED HAM AND TOMATO	£6.00
BRIE AND CRANBERRY	£6.00
<i>White or brown bloomer bread, served with fresh salad garnish, crisps & coleslaw.</i>	

BAGUETTES

TRADITIONAL BLT	£7.25
<i>Smoked streaky bacon, fresh tomatoes, shredded baby gem lettuce & mayonnaise.</i>	
GRILLED STEAK, MUSHROOM & ONION	£10.50
JERK CHICKEN WITH LIME AND CHILLI MAYONNAISE	£9.00
<i>White or brown baguette, served with fresh salad garnish, fries & coleslaw.</i>	

Serving Times

Mon – Sat 12:00pm – 2:30pm/6:00pm – 9:00pm

Sunday 12:00pm – 2:30pm/6:00pm – 8:30pm

Food allergies and intolerances – please ask a member of our staff if you require information on the ingredients in the food we serve.

AFTERNOON TEA

TRADITIONAL AFTERNOON TEA	£15.00
<i>Homemade scone, clotted cream & jam, finger sandwiches, cakes, tea or coffee</i>	
PRE-BOOKING NECESSARY	
CREAM TEA	£6.00
<i>Homemade scone, clotted cream & jam, tea or coffee</i>	

HOT BEVERAGES

POT OF ENGLISH BREAKFAST TEA	£3.00
POT OF EARL GREY TEA	£3.00
NESPRESSO AMERICANO	£2.80
NESPRESSO CAPPUCCINO	£3.00
NESPRESSO ESPRESSO	£2.80
NESPRESSO LATTE	£3.00
HOT CHOCOLATE	£3.00

CHILDREN'S MENU

MINI LYNFORD BURGER	£7.50
<i>Homemade gourmet beef burger, onion rings, bacon & cheese with fries, coleslaw & sweet chili relish.</i>	
MINI BATTERED CATCH OF THE DAY	£7.00
<i>With fries & garden peas.</i>	

SAUSAGE AND MASH	£7.00
<i>served with onion gravy & garden peas.</i>	
SPAGHETTI BOLOGNESE	£6.50
<i>served with garlic bread.</i>	
FOUR CHEESE RAVIOLI	£6.50
<i>served with garlic bread.</i>	

WINE MENU

White

JULIA FLORISTA, VIDIGAL	Bottle £17.50
Portugal	175ml £4.75
<i>A clean, fruity wine with plenty of zip & beautiful aromas.</i>	250ml £6.25
PINOT GRIGIO, "ROBINIA"	Bottle £20.00
Italy	175ml £5.25
<i>A top-of-the-range PG with plenty of full bodied fruit, lick of spice & long, dry finish.</i>	250ml £6.75
PICPOUL DE PINET, DOMAINE DE LA SERRE	Bottle £22.00
France	175ml £5.50
<i>A delightfully fresh white, full of vitality with a backbone of minerality & a zippy, clean acidity.</i>	250ml £7.25
SAUVIGNON BLANC "AROHA BAY"	Bottle £25.00
New Zealand	175ml £6.00
<i>Plenty of crisp fruit with hints of grapefruit & fresh-cut herbs in a clean, fresh-tasting package with lots of zip.</i>	250ml £8.00
CHARDONNAY MR GOOSE ESQ	Bottle £22.00
Australia	175ml £5.50
<i>The palate is a fusion of sweet citrus, pear-drop & ripe melon flavours that continue to a long & zesty finish.</i>	250ml £7.50

Red

JULIA FLORISTA RED, VIDIGAL	Bottle £17.50
Portugal	175ml £4.75
<i>Exquisite blend with soft, velvety structure. A modern style with the emphasise on delivering smoothness not grip.</i>	250ml £6.25
MERLOT "SAN PERITO"	Bottle £18.50
Chile	175ml £5.00
<i>Smooth, ripe blackcurrant fruit with a delicious velvety texture.</i>	250ml £6.50
PINOT NOIR, "RIVIERA"	Bottle £19.50
France	175ml £5.25
<i>Strawberries, raspberries & redcurrants on the nose & palate with lively acidity.</i>	250ml £6.75
MALBEC "CAOBA"	Bottle £22.00
Argentina	175ml £5.50
<i>Soft elegant and persistent, with a pinch of fruit & spice flavours & persistent finish.</i>	250ml £7.25
SHIRAZ MR GOOSE ESQ	Bottle £22.00
Australia	175ml £5.50
<i>Generous & concentrated showing dark fruit & plum flavours. Complex oak characters of coffee, vanilla & caramel.</i>	250ml £7.50

Rose

BLUSH ZINFANDEL "HAWKES PEAK" USA	Bottle £17.00
<i>A delicate salmon pink, medium wine, made using a very short maceration of the Zinfandel grapes</i>	175ml £4.75
	250ml £6.25

PINOT GRIGIO ROSÉ, "ROBINIA" Italy	Bottle £19.00
<i>Aromas of fresh strawberry and redcurrants, all balanced by crisp acidity.</i>	175ml £5.25
	250ml £6.75

Sparkling

PROSECCO SPUMANTÉ "VISPO ALLEGRO"	Bottle £25.50
Italy	Mini Bottle £7.50
<i>Pale light yellow colour, delicate & complex bouquet with fruity notes reminiscent of peach & green apple, there are also good secondary notes of acacia & lilac.</i>	
NYETIMBER CLASSIC CUVEE England	Bottle £43.00
<i>The ultimate home grown alternative to champagne.</i>	

Champagne

AYALA BRUT MAJEUR France	Bottle £39.00
<i>Pale gold in colour with a fine mousse, well balanced & shows great finesse & complexity.</i>	
TAITTINGER BRUT RESERVE France	Bottle £52.00
<i>From Champagne's oldest cellars, this Champagne has peach & acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, & a beautiful, elegant finish.</i>	

Full range of wines, beers and spirits available from the bar supplied by


Peter Graham
Independent Wine Specialists

ADNAMS.
SOUTHWOLD