



Sample Sunday Roast Menu

3 Courses £18 ~ 2 Courses £14 ~ 1 Course £10



Starters

Homemade Soup of the Day with Farmhouse Bread (V)

Prawn Cocktail with Marie Rose Sauce & Scott's Homemade Bread

Homemade Creamy Leek & Mushroom Puff Pastry Tart

Devilled Kidneys on Homemade Farmhouse Toast

Mains

Roast Rib of 28 Day Hung Boxted Beef **or**

Roast Loin of Great Wigborough Pork

(V) Homemade Leek, Mature Cheddar & Wholegrain Mustard Veggie Sausages

served with Yorkshire Pudding, Real Gravy, Rosemary Roast Potatoes & Fresh Seasonal Vegetables

(V) Stuffed Red Pepper with Garlic & Olive Cous Cous & Warm Goats Cheese with Garlic Courgettes & Potato Wedges

Kerridges 'Grandfather' recipe Sausage, Tomato & Mixed Bean Cassoulet with New Potatoes & Homemade Bread

Seafood Spaghetti with Home Smoked Salmon, Haddock, Prawns in a Chilli & White wine Sauce served with Garlic Bread

Homemade Desserts

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Rich Chocolate Mousse with Amoretti Biscuits

Bramley Apple Crumble with & Real Custard

Steamed Syrup Sponge with Real Custard

Espresso Pannacotta with Homemade Petit Fours

3 Scoops of Local Ice Cream: *Toffee Apple / Gooseberry & Elderflower / Stem Ginger & Rhubarb / Damson / Raspberry / Chocolate*

Sandwiches

Our sandwiches are served in a Warm Ciabatta bap or on freshly cut doorstep slices of Farmer Browns Farmhouse Bread. Please let us know if you prefer brown or white or thinly sliced bread...

(V) Ploughman's Lunch with Devon Cheddar & a choice of local cheeses served with a Mixed House Salad, Pickle, Homemade Chutney & Farmhouse Bread & Butter

With a Slice of Cured Suffolk Ham

Hand Carved Cured Colemans' Ham & Tomato served with Homemade Chutney

Prawn & Marie Rose Sauce served with Lettuce

(V) Mature West Country Cheddar & Cucumber

Bernie's Hot Salt Beef Brisket with Pickled Gherkin & Mustard

£6.50

£7.95

£4.95

£5.50

£4.95

£4.95

Side Orders

Scott's Homemade Bread with Farmer Browns Rapeseed Oil & Balsamic
£3.50

Colemans Gala Pork Pie with Mustard
£2.50

Skinny Fries
£2.00

Red Onion & Tomato Salad
£2.00

£10 Menu

is Back!

**Tues– Fri lunch
& Tues to Thurs Evenings**

Choose a main from our £10 special menu & a pint of Real Ale, 125ml glass of wine or a Local Soft Drink...

All for £10!

Service is NOT included except for parties of 8 or more where a discretionary 10% will be added to your bill. VAT is included at 17.5%. Our food is cooked fresh & to order; whilst we endeavour to serve you as quickly as possible please let us know if you have time constraints, especially during busy periods. Our food may contain traces of nuts, if you have any allergies please let us know.

Hot Drinks

Paddy & Scott's
Seriously good Coffee.

teapigs.
no airs. no graces. just fine tea.

All of our coffees are made using Paddy & Scott's Hand Roasted Gourmet Coffee & either Cream or Semi Skimmed Milk. If you enjoy your coffee, why not ask for a bag of the 'All Day' blend or Decaff to take away ...

Espresso	£1.35
<i>Short, strong black coffee</i>	
Cappuccino	£1.95
<i>Espresso topped with foamy milk & cocoa</i>	
Latte	£1.95
<i>Espresso with steamed milk & foam</i>	
Regular Coffee	£1.70
<i>Filter coffee with fresh cream or milk</i>	
Extra shot	£0.50
<i>For a stronger coffee add another espresso</i>	
Baileys Latte	£3.50
<i>A Latte with a shot of Baileys</i>	
Liqueur Coffees	£3.50
<i>Irish Whiskey, Cointreau, Brandy, Tuaca or Kahlua topped with fresh whipped cream</i>	
Hot Chocolate	£1.95
<i>Hot Chocolate made with Steamed Milk</i>	
Baileys Hot Chocolate	£3.50
<i>Milky Hot Chocolate with a shot of Baileys</i>	
Teapigs Leaf Tea	£1.70
<i>English Breakfast</i>	
<i>Darjeeling</i>	<i>Earl Grey</i>
<i>Peppermint</i>	
<i>Super Fruit</i>	

Any of our coffees can be made with Paddy & Scotts Café Zero Swiss Water Processed Decaff Coffee

Whats On...

Burns Night

Friday 21st January

Our annual Scottish supper. With Stephen Barr on Bagpipes & a delicious 3 course Scottish feast.

£25 per head including a donation to Help for Heroes.

Open Mic Mastered

Wednesday 26th January

A fantastic evening of local talent performing live, hosted by the lovely James & Claire. This month we're recording the whole evening. So if you want a FREE recording of your performance, book your slot early!

Quiz Night

Friday 28th January

Teams of upto 6 people can enter for £5 per head. All proceeds go to Chappek PTA. Book early as we usually sell out!

Wine vs Beer & Food Matching Evening

Friday 18th February

A treat for all you beer, food & wine lovers. We have Adnams Head Brewer & Wine Producer from Forrest Estate New Zealand Wines coming along to pit their tastesbuds against each other over a Thatchers Gourmet five course menu.

Fresh Locally Sourced

Food & Drink

We source as much of our produce from the local area as possible. We like to support local businesses with the added benefit of being a little bit 'greener'. Food miles to each of our suppliers are listed in brackets, if you want any further details on our suppliers please feel free to ask.

We also use salad vegetables from local gardens & allotments when in season, if you have a steady supply you would like to exchange then let us know...

Meat

I H Kerridges, Nayland (6 miles)
Howard's Butchers, Halstead (8 miles)
John Colemans, Boxted (9 miles)

Fish

Direct Seafoods, Colchester (11 miles)
Bullocky Smokehouse, Hadleigh (15 miles)

Eggs

Freechooks Farm, Wakes Colne (1.8miles)

Flour

Marriages, Chelmsford (25 miles)

Bread

Farmer Browns Farm Shop, Mount Bures (0.2 miles)

Ice Cream

Alder Tree Farm, Creeting St. Mary (33 miles)
Farmer Bills, Colne Engaine (6 miles)

Treats

Stokes Sauces, Woodbridge (30 miles)

Drinks

Paddy & Scotts Coffee, Earl Soham (31 miles)
Whites Farm Apple Juice, White Colne (3 miles)
Breckland Orchard, Watton (50 miles)
Appletree Hill, Battisford (22 miles)
Red Fox Brewery, Coggeshall (7 miles)
Mauldons Brewery, Sudbury (7 miles)
Nethergate Brewery, Pentlow (13 miles)
Calvors Brewery, Coddendam (28 miles)
Crouch Vale Brewery, Woodham Ferrers (30 miles)
Aspall Cyder, Stowmarket (40 miles)
Adnams Brewery & Wines, Southwold (58 miles)
Giffords Hall Vineyard (16 miles)
English Whisky Co, Roudham (45 miles)

Allergies & Dietary Requirements

Since the majority of our food is prepared on the premises & fresh to order we are able to be flexible with any dietary requirements you may have.

Please mention any requirements when booking and we will endeavor to prepare specials to suit your needs.

Small Appetites: Whilst we do have a separate menu for children, please ask if you would like a smaller portion of any other menu or specials items.

Slimmers: Many of our dishes can be prepared as low fat meals. We can replace salad dressings for balsamic & many meals can be cooked with fry-lite instead of oil, including our homemade potato wedges. Please ask for more information on dishes that can be adapted easily and mention when ordering.

Coeliacs: Our hand cut chunky chips do not have any coatings and are gluten free. Gluten free gravy is available on request & our sauces are mostly prepared to order and can usually be made gluten free

Vegetarians: Vegetarian dishes are marked with a (V), we do try to keep a vegetarian meal on the specials too

Vegans: We are able to substitute or leave dairy out of many vegetarian dishes making them vegan, please ask for more details or inspiration from the chef!

Allergies: Please mention if you have any allergies. Our kitchen IS NOT nut free