

Food Menu

*If you have any allergies, please inform your server before ordering
We offer a gluten free pizza base and cracker option, however we cannot guarantee a 100% gluten free kitchen environment*

Cheese & Charcuterie Boards

Served Wednesday-Saturday 12pm-8pm, Sunday 12pm-4pm

Bread & Oil

Our freshly baked sourdough bread, Suffolk Hillfarm cold pressed rapeseed oil and Castlings Heath cider vinegar, made from cider we press onsite

£3.00

Olives

Greek green olives stuffed with pickled garlic

£4.00

Pork Pie

Locally made pork pie with a generous dollop of piccalilli

£4.50

Suffolk Ploughman's

A classic lunch; generous wedge of Suffolk Gold, Dingley Dell Milano salami, homemade sourdough bread, raw cultured butter, half a locally made pork pie, dressed garden salad, homemade pickled onions, chutney and piccalilli

£11.00

Farmhouse Cheese Board

Wedges of Baron Bigod, Suffolk Gold and Suffolk Blue, accompanied with a dressed garden salad, homemade pickled onions, and our own freshly baked sourdough bread with raw cultured butter and homemade chutney

£14.50

Farmhouse Charcuterie Board

Freshly sliced whole cure charcuterie from Suffolk's Dingley Dell, accompanied with a dressed garden salad, homemade pickled onions, and our own freshly baked sourdough bread with raw cultured butter and homemade chutney

£14.50

Suffolk Sharing Platter

The best of both worlds; wedges of Baron Bigod, Suffolk Gold and Suffolk Blue cheeses, as well as freshly sliced whole cure charcuterie from Dingley Dell. Accompanied with a dressed garden salad, homemade pickled onions, our own sourdough, raw cultured butter and homemade chutney

£18.50

Cheese of the Month - Add on to any board for £2.00

Mrs Temple's Wells Alpine - Made from the milk of Brown Swiss cows, the semi-hard cheese takes 6 months to mature. A flavoursome alpine cheese with nutty undertones and a subtle irresistible sweetness.