



ALL DAY BREAKFAST

Full English: 2 sausages, 2 rashers bacon, egg, toast* + 2 extras	£8.50
Not-so full English: sausage, rasher bacon, egg, toast* + 2 extras	£7.20
Full Veggie: 2 homemade potato cakes, 2 slices grilled halloumi, egg, toast + 2 extras	£8.50
Not-so full Veggie: potato cake, grilled slice halloumi, egg, toast* + 2 extras	£7.20

Your breakfast includes 2 of the following extras: mushrooms, tomatoes, baked beans, potato cake, avocado, halloumi, black pudding, sausage, bacon, egg. Of course, you can choose more for £1.00 each

Omelette 2 or 3 egg with two fillings, served with toast, Fillings: mushrooms, tomatoes, avocado, cheese, baked beans, onion, bacon, sausage, egg	£5.50/£6.00
Breakfast Bap/Ciabatta: a granary/white bap or a ciabatta with sausage, bacon, egg	£5.60
Veggie Breakfast Bap/Ciabatta: halloumi and egg, with either tomato or mushrooms	£5.60
Bap or Ciabatta: a granary/white bap or a ciabatta with one or two fillings	£4.50/£5.10
Croissant with two fillings Fillings: mushrooms, tomatoes, avocado, cheese, halloumi, onion, bacon, sausage, egg	£3.90
Two Eggs any way on toast*	£4.20
Beans, mushrooms or tomatoes on toast*	£3.90
Croissant/Pain au Raisin	£2.20
Round of toast* with butter and jam	£2.00

FRI/SAT/MON BRUNCH SPECIALS

Home-made Granola with Yoghurt	£4.50
Eggs Benedict: 2 poached eggs with bacon or avocado on a tasty muffin with home-made hollandaise sauce	£6.50
Eggs Royale: 2 poached eggs with smoked salmon on a tasty muffin with home-made hollandaise sauce	£7.00
Brunch Special (see board for details)	from £7.00

Our milk, bread, meat and eggs are locally sourced. *Gluten free/dairy free bread and crisps, vegetarian and vegan options are available.

Please speak to a member of staff if you have a food allergy or special dietary requirement and we will provide a list of ingredients on request.



LUNCH

Soup served with locally baked roll or bread*	£4.90
Home-made using fresh, seasonal, local produce wherever possible	
Suffolk Platter	£7.80
Two Suffolk cheeses, homemade paté or Suffolk cured meats, chutney and salad served with locally baked bread*	
Two Fresh Summer Salads with locally baked bread or crisps*	£6.50
Quiche with salad and locally baked bread or crisps*	£7.80
Juniper Burger with salad and crisps*	£7.80
A beef or pork & apple in a brioche bun served with bacon and cheese and a seasonal extra to make it a little bit different.	
Juniper Veggie Burger with salad and crisps*	£7.80 (V)
Served with cheese, tomato and a seasonal extra to make it a little bit different.	
Burger with salad and crisps*	£6.60
A beef, pork & apple or veggie burger in a brioche bun	
Sausage Roll/Scotch Egg or Vegetarian alternatives	£7.20
Our homemade sausage rolls and scotch eggs come with salad and crisps or bread*	
Omelette: 2 egg or 3 egg served with salad and crisps or bread*	£6.50/£7.00
Choose two fillings: cheese, mushroom, tomato, onion, sausage, bacon/ham, beans or seasonal veg	
Truly Traceable Game or Curry Pie	£8.80
Our locally made pies come with veg of the day and roasted potatoes or potato cakes	
Portion of Roasted vegetables/potato wedges	£2.00

AND FOR AFTERS.....

Delicious Puddings (see board for daily options)	£5.00
Treacle Tart or Tunisian Almond Citrus Cake	£4.50
with a scoop of Ice Cream or crème fraiche	
Warmed cake with a scoop of Suffolk Meadow Ice Cream or crème fraiche	£4.50
Suffolk Meadow Ice-Cream/Sorbet: Small tub	£2.50
chocolate, vanilla, mango sorbet, salted caramel	
Suffolk Meadow Ice-Cream/Sorbet: two scoops, various flavours	£3.50
vanilla, strawberry, chocolate, salted caramel, lemon & ginger, mango sorbet	

Our soups, salads, quiches, cakes and tarts are homemade using seasonal and local ingredients where possible. Please ask our staff to explain the daily choices or consult the board.

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