



Starters

Frogs farm soup £8 (GFO)

Sea salt & rosemary focaccia

Goat's Cheese and Basil Arancini £9 (V, **nuts**)

tomato relish, candied walnuts, basil pesto

Oak Smoked Salmon £10 (GFO)

farmhouse bloomer, pickled shallots, capers, pea shoots

Scottish Mackerel pate £11 (GFO)

Local game terrine £8 (GFO)

Piccalilli, melba toast

Mains

Local roast pheasant, whole or half £14 or £19 (GF)

With roast potatoes, root vegetables, red wine jus

Fish of the Day POA

Suffolk chicken £19 (GF)

crushed new potatoes, tender stem broccoli, baby onion & tarragon jus

Beer Battered Haddock £18.50 (GFO)

crispy crunchy chunky chips, garden peas, tartare sauce

Pie of the day £18

Procter's Sausages and Buttery Mash £17 (GF)

buttered greens, red onion marmalade, gravy

Classic Trowel & Hammer Burger £18 (GFO)

steak burger, cheese, pickle, tomato, burger sauce, lettuce, brioche bun, chips, onion rings. ADD bacon £1.50 ADD blue cheese £1.50

Courgette, Spinach and Walnut Lasagne £17 (V, **nuts**)

Salad & garlic bread

Sides

Garlic Bread £4, mix leaf salad £4, seasonal greens £4, chunky chips £5

PLEASE NOTE, DISHES MAY CONTAIN BONE OR SHOT



Desserts

Sticky Toffee Pudding £8.50 (VG & GF)

butterscotch sauce

Chocolate Brownie £8.50 (VG & GF)

raspberry sorbet, chocolate sauce

Treacle Pear & walnut tart £8.50(VG & GF)

custard or ice cream

Cheesecake of the day £8.50 (GF)

Suffolk Cheese Cheeseboard £12 (GFO)

chutney and crackers

Selection of farmhouse Ice Creams £2 per scoop (VEO)

GF = Gluten free / GFO – Gluten free option available / V – Vegetarian / VG – Vegan