



**"I CANNOT BELIEVE IN THE HISTORY OF RACING  
THAT THERE HAS EVER BEEN A BETTER RACEHORSE"  
Sir  
Henry Cecil**

Price £	Measure	ABV%	
<b><u>Sparkling Wine</u></b>			
Chapel Down Brut	750ml bottle	Sulphites	12
75.00			
Prosecco Extra Dry, Canal Grando	750ml bottle	Sulphites	11
42.00			
	125ml	Sulphites	11
9.00			
Prosecco Rosé Brut, Sacchetto	750ml bottle	Sulphites	
11.5	52.00		
<b><u>Alcohol Free</u></b>			
Moscato Zero, Brown Brothers	750ml bottle	Sulphites	0.0
25.00			
<b><u>Champagne</u></b>			
Krug	750ml bottle	Sulphites	
12	280.00		
Dom Pérignon Vintage	750ml bottle	Sulphites	
12.5	270.00		
Moët & Chandon Impérial Brut	750ml bottle	Sulphites	12
	110.00		
Moët & Chandon Brut Rosé	750ml bottle	Sulphites	
12	132.00		
Bernard Remy, Brut Carte Blanche	750ml bottle	Sulphites	
12.5	75.00		
	125ml	Sulphites	
12.5	16.00		
<b><u>Spirits</u></b>			
Ciroc Premium Vodka	25ml shot		40
6.75			
Glenfarclas 10 YO	25ml shot		40
8.00			
Kraken Rum	25ml shot		40
6.50			
Moatwood Premium English Gin	25ml shot		40
	6.50		
Pimms & Lemonade	Glass/Jug		25 neat
	11.95/45.00		
Plantation Three Stars White Rum	25ml shot		41.2
6.50			
<b><u>White Wines</u></b>			
Pinot Grigio, Novità		125/175/250	Sulphites
12	7.70/10.20/14.20		
	750ml bottle	Sulphites	12
40.50			
Sauvignon Blanc, Craggy Range		125/175/250	Sulphites
12.5	9.30/12.20/17.10		
	750ml bottle	Sulphites	12.5
48.75			
Chablis Domaine de Vauroux	750ml bottle	Sulphites	12.5
63.50			
<b><u>Red Wines</u></b>			

Dama D Roca, Bodegas Paniza	125/175/250	Sulphites	14
7.20/9.40/13.20			
	750ml bottle	Sulphites	14
37.50			

Primitivo, Il Pumo, San Marzano	125/175/250	Sulphites	
11	7.90/10.40/14.60		
	750ml bottle	Sulphites	11
41.50			

**Rose Wines**

Ultimate Provance Rose	750ml bottle	Sulphites	13
69.75			

**Bottled and Canned Section**

Aspall's Suffolk Draught		330ml can	Sulphites	
5.5	6.50			
Madri		330ml can	Gluten/Barley/Wheat	
4.6	6.75			
Sharp's Atlantic Pale Ale		500ml can	Gluten/Barley/Wheat	
4.5	7.50			
Madri 0.0%		330ml bottle	Gluten/Barley/Wheat	
0.0	5.30			

**Soft Drinks**

Cordial Lime/Blackcurrant	Dash		
1.00			
Coca Cola		330ml bottle	
	3.95		
Diet Coke		330ml bottle	
	3.95		
Flawsome Lightly Sparkling	250ml bottle		
3.25			
Mineral Water Still/Sparkling	750ml bottle		
	4.95		
Mixers	150ml can		
2.95			
San Pellegrino Limonata	330ml can		
3.00			



"HE'S THE BEST I'VE EVER HAD. HE'S THE BEST I'VE EVER SEEN."

**Sir Henry Cecil**

**TO START**

LOCAL ARTISAN BREAD, MARINATED GREEK OLIVES, AGED BALSAMIC,  
9.50

EARLY HARVEST OLIVE OIL

CHICKEN LIVER PATE, WARM TOAST, WATERCRESS,  
9.50

HOMEMADE RED ONION CHUTNEY

PRAWN COCKTAIL GLASS, CRUSTY GRANARY BREAD 13.50

POTTED CORNISH KING CRAB AND PRAWN  
15.00

SPICED GARLIC BUTTER, WARM GRANARY TOAST, PICKLED CUCUMBER AND SHALLOT SALAD

CHALK STREAM SMOKED TROUT SANDWICH, CREAM CHEESE,  
13.00

CUCUMBER AND LEMON

**TO SHARE**

## FRANKEL'S GRAZING BOARD

21.00

LOCAL ARTISAN BREAD AND LIGHTLY SALTED ENGLISH BUTTER, CREAM CHEESE STUFFED BELL PEPPERS, MARINATED GREEK OLIVES, BABY MOZZARELLA, SUNBLUSHED TOMATOES

### MAINS

SEAFOOD CHOWDER 22.00  
ENGLISH COAST MUSSELS, COCKLES AND SMOKED HADDOCK, WITH KING PRAWNS,  
SUFFOLK BACON AND ARTISAN BREAD

MOULES MARINIÈRES SMALL 15.00 LARGE 25.00

FRESH ENGLISH MUSSELS, ASPALLS CYDER, GARLIC AND SHALLOT CREAM, CHOPPED PARSLEY AND LEMON, ARTISAN BREAD AND BUTTER

### CAESAR SALAD

PARMESAN, CROUTONS, BABY GEM, ANCHOVIES, SOFT BOILED EGG 26.00  
POACHED CHALK STREAM 20.00  
BRITISH CHARGRILLED CHICKEN PLAIN 15.00

TUNA NIÇOISE SALAD 25.00  
SOFT BOILED EGG, ANCHOVIES, ELVEDEN ESTATE NEW POTATOES, MARINATED GREEK OLIVES, TOMATOES, GREEN BEANS

CHILLED WEDDELL MATURED ENGLISH RARE ROASTED BEEF SIRLOIN 28.00

CHARRED TENDERSTEM BROCCOLI, ELVEDEN ESTATE TRUFFLE POTATO SALAD, PEPPERY LEAVES, CHERRY TOMATOES, RED ONION, EARLY HARVEST OLIVE OIL

CHALK STREAM SMOKED TROUT AND PRAWN SALAD 26.00

TOMATOES, CHARRED TENDERSTEM BROCCOLI, CUCUMBER, GREEN BEANS, MARINATED GREEK OLIVES, SALAD LEAVES, HOT BUTTERED ELVEDEN ESTATE NEW POTATOES, LEMON AND DILL MAYONNAISE

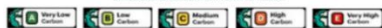
GOATS CHEESE AND ROASTED VEGETABLE SALAD 18.00

SPICED QUINOA, TOASTED PINE NUTS, BEETROOT AND PORT DRESSING

HOT DRINKS 3.50  
CAKE SLICE - HANDMADE TIPTREE PATISSERIE 4.20

Our craft is guided by the seasons, working with our local suppliers to showcase the finest British ingredients.

For menu information on allergens, nutrition and carbon footprint please scan the QR code above. On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note this menu is subject to change. All prices are in pounds sterling.



Scan Me  
Or visit this url:  
[menus.com/0C8D311](https://www.menus.com/0C8D311)  
to see our allergen menus