



THE TURKS HEAD

DINNER MENU

Aperitif

Hasketon Plum Bellini	8
Aperol Spritz	8
Classic Bloody Mary	9

Nibbles

Selection of bread with Fen Farm butter	4
Marinated olives	4
Padron peppers	4
Baked camembert (to share)	8

Starters

Vegetarian parmesan panacotta, piccalilli terrine, saba dressing, raisins (V)	8.50
Gressingham duck liver parfait, crispy leeks, potato schnitzel, port gel	8.50
Smoked haddock chowder, poached quails egg, horseradish water biscuit	8
Steamed rice idli, shambhar, coconut chutney (Vegan)	7.50
Smoked salmon, crispy dill bonbon, sea pursalane dressing	9.50
Grilled Suffolk chorizo, potato hash, chilli consommé	8.50

Please ask to see our children's menu. All our dishes are homemade.

Please notify a member of staff if you have an allergy. We are happy to accommodate any dietary requirements

Mains

Local venison stuffed with cranberries & chestnuts, haggis suet pudding, whisky reduction	22
Assiette of Sutton Hoo chicken (saltimbucco, oriental wing, ballotine), fondant potato, crispy sage sauce	19
Tandoori pheasant, shot of buttermilk tequila, roasted onion salad, lachha parantha	19
Blythburgh pork chop, violet jacket potato, cannelloni bean ragout, malt vinegar dressing, crackling	19
28 Day hung Suffolk steak, hand cut chips, onion rings, herbs and garlic butter	
or	
28 Day hung Suffolk steak, horseradish rosti, organic carrots, mushroom duxelle	
Rib Eye (10oz)	24
Fillet (8oz)	29
Open lasagne of seafood - tiger prawns, squid, red mullet, scallop ceviche, bouillabaisse sauce	22
Aubergine moussaka, sprouted lentils, charred lotus root, coconut cream (V)	17
Vegan faggots of beetroot and root vegetables, toasted pine nut strudel, onion sauce (Vegan)	17
Beer battered east coast cod, minted smashed peas, tartar sauce, hand cut chip	15

Sides

Hand cut chips	3.50
Sweet potato chips	??
Rocket parmesan salad	3.50
Seasonal greens	3.50
Mac 'n' cheese	4
Jersey Royal potatoes	4
Garlic focaccia with cheese	4

SUNDAY LUNCH

Our Sunday lunch menu features roast sirloin of Suffolk beef & roast Sutton Hoo chicken with all the trimmings, a selection of vegetarian and vegan dishes and much more besides. The menu changes every week.

£24 for two stories, £29 for three.

Please ask for more details and to book a table.

