



THE TURKS HEAD

Dinner Menu

Selection of bread with Bungay butter 4

Starters

Homemade linguini, Cromer crab, chilli oil, gremolata 9.50

Hay smoked mutton samosa, chickpea masala, green mango chutney 8

Savoury beetroot crumble, local asparagus cream (V) 7.50

Jackfruit bonbons, smashed avocado, foraged nettle pesto (Vegan) 7.50

Blythburgh ham hock terrine, fresh peas, truffle mustard, crispy sage 8

Assiette of Maldon oysters - ceviche, pakora, Rockefeller 9.50

Mains

Bengali monkfish curry, aubergine bhaja, tiger prawn pakora, fresh coconut rice 21

Gressingham duck breast, potato hash, kimchi, oriental dressing 18

Roast Sutton Hoo chicken, traditional bread sauce, crispy pancetta, salsa verde 18

Local venison fillet Wellington, organic carrots, red wine sauce 21

Heritage tomato arancini, summer bean ragout, stinging nettle pesto (V) 14

28 Day hung Suffolk steak, dauphinoise potato, bunch of beans, peppercorn sauce
or

28 Day hung Suffolk steak, flat cap mushroom, beef tomato, hand cut chips, peppercorn sauce

Rib eye (10oz) 22

Fillet (8oz) 27

Cromer lobster salad, asparagus, samphire, radicchio remoulade 22

King oyster mushroom biryani, tapioca papad, Jersey Royal dum aloo (Vegan) 16

Beer battered east coast cod, minted smashed peas, tartare sauce, hand cut chips, 14

Sides

Hand cut chips	Rocket parmesan salad	Seasonal greens	All at £ 3.50
Mac 'n' cheese	New potato Lyonnaise	Garlic focaccia with cheese	All at £4 each

Pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream 7

Dark chocolate mousse, cherries in kirsch 7

Summer berries Eton mess, gin flavoured crème Chantilly 7

Coconut semi freddo, coconut caramal bites (Vegan) 7

Assiette of watermelon - fresh cut, jelly, granita, candid seeds 7

Coffee of your choice, dark chocolate truffles 6

Affogato 5, Affogato with whiskey or amaretto 8

Selection of ice cream 6

Selection of British cheeses from Hamish Johnston small 9, large platter for four to share 18

Carafe of port 15