



THE TURKS HEAD

## LUNCH MENU

### Nibbles

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

### Starters

Suffolk salami scotch egg, picallili, mustard dressing	8
Winter minestrone, parmesan croute, peppery olive oil (V)	7

Gressingham duck liver parfait, crispy leeks, potato schnitzel, port gel 8.50

Steamed rice idli, shambhar, coconut chutney (Vegan) 7.50

Smoked salmon, crispy dill bonbon, sea purslane dressing 9.50

Grilled Suffolk chorizo, potato hash, chilli consommé 8.50

### Mains

Whole grilled brill, ratte potatoes, feta and olive salad, herb dressing 18

Assiette of Sutton Hoo chicken - saltimbocca, oriental wing, ballotine, fondant potato, crispy sage sauce 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

Vegan faggots of beetroot and root vegetables, toasted pine nut strudel, onion sauce (Vegan) 17

Ricotta nudi, aubergine cavier,grilled romensco, basil crème fraiche (V) 17

### Sandwiches & Wraps

Open sandwich of Suffolk beef steak, Cashel blue cheese, hand cut chips, rocket salad 12

Smashed avocado, falafel, beetroot taramasalata wrap, sweet potato chips (V) 11

Cod goujon sandwich, Marie Rose sauce, pickled cucumber, hand cut chips 12

Beer battered east coast cod, minted smashed peas, tartar sauce, hand cut chips 15

### Sides

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

### Puddings

Blood orange crème caramel, mango sorbet 7

Dark chocolate brownie, cherries in kirsch, vanilla ice cream 7

Sticky toffee pudding, caramel sauce, salted caramel ice cream 7

Selection of ice cream or sorbets 6

Coffee of your choice, home made truffles 6

Affogato 6

British cheese selection from

Hamish Johnston – three for £9/ five for £12

## EVENTS

**Supper & Quiz Night** 23<sup>rd</sup> January

**Spicy Vegan & Vegetarian Cookery Demo & Lunch**

15<sup>th</sup> January

**Dishes Of The Maharajs Cookery Demo & Lunch**

18<sup>th</sup> February

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