



THE TURKS HEAD

SUNDAY LUNCH MENU

Two Courses: £24 | Three Courses: £29

Starters

Smoked salmon, violet potato brandade, crispy capers
Tostadas with baba ganoush, grilled tempeh (Vegan)
Sticky Sutton Hoo chicken wings, tamarind sauce
Riboletta – Tuscan bread soup with cavolo nero, winter vegetables, peppery olive oil (Vegan)
Tiger prawn pakora, beetroot relish, coriander cress
Grilled king oyster mushroom, crispy potato hash, smoked bacon cream

Mains

Roast sirloin of Suffolk beef, Yorkshire pudding, red wine sauce
Roast Sutton Hoo chicken, bread sauce, roast jus
Slow cooked Blythburgh pork, apple sauce, roast jus
Spinach, mushroom and goat's cheese roulade, herb cream (V)

All our roasts are served with a selection of seasonal vegetables, roast potatoes, Yorkshire pudding and cauliflower cheese

Local pheasant crown, Suffolk salami and cannelloni bean stew
Smoked haddock kedgeree, poached egg, dill crème fraiche
Soya bean masala, aloo gobi, papad, basmati rice (Vegan)
Thai style fishcake, curried mayonnaise, skinny fries, winter salad

Sides

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

Puddings

Sticky toffee pudding, caramel sauce
Dark chocolate brownie, honeycomb ice cream
Affogato
Banoffee pie, caramelised banana
Selection of ice cream or sorbet
Selection of British cheeses from Hamish Johnston

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.

EVENTS

Supper & Quiz Night 23rd January

Spicy Vegan & Vegetarian Cookery Demo & Lunch 15th January

Dishes Of The Maharajas Cookery Demo & Lunch 18th February