

Bar menu

light bites

Charred red pepper and roasted tomato soup basil oil, aged balsamic 6.50

Truffle oil and Parmesan-topped chips 5.00

Green salad 4.00

Chunky chips 4.00

Skinny fries 4.00

Crisps and nuts 1.00

bar meals

Quy Club sandwich - chicken, bacon, little gem, tomato, egg, mayo, served on malted loaf 12.00

Quy veggie Club - aubergine, sun-dried tomato, roasted pepper, mushroom, little gem, mayo, served on malted loaf 12.00

Quy beefburger - prime beef burger, little gem, tomato, mayo, tomato chutney, gherkin, served in a brioche bun with fries 12.50

Quy chicken burger - chicken, little gem, tomato, mayo, tomato chutney, gherkin, served in a brioche bun with fries 12.50

Moroccan chickpea and spinach burger with little gem, beef tomato, mayo, tomato chutney,

gherkin, served in a brioche bun with fries 12.50

Battered fish & chips, crushed peas, tartar sauce and charred
lemon 14.50

Musk Newmarket sausage & mash with caramelised onion gravy
Thai veg curry, roasted vegetables, coconut, lemongrass &
coriander rice 11.50

Caesar salad, little gem, croutons, anchovies, parmesan, free-
range egg 11.00

Chicken and bacon Caesar salad, little gem, croutons, anchovies,
Parmesan, free-range egg 12.00

table d'hote menu

To start

Charred red pepper and roasted tomato soup basil oil, aged
balsamic

Gin & bitter lemon-cured seatrout, fennel and cucumber salad

Roasted red and golden beetroot salad with pickled shallots and
sweet walnuts

Main courses

Blackened Suffolk pork fillet, braised and pickled heritage carrots,
crisp kale and apple

Summer risotto, broad beans, garden peas and spinach

Battered fish and chips, crushed peas, tartar sauce and charred lemon

Slow-cooked Portobello mushrooms, pearl barley, caramelised endive and tofu dressing

Desserts

Dark chocolate delice, chocolate granola, orange mousse and caramelised almond

Sticky toffee pudding, caramel sauce and vanilla ice cream

Lemon and limoncello semifreddo, rosemary crumble, white chocolate and mint sauce

Food allergies and intolerances:
please advise your server before ordering if you have any allergies or special dietary requirements.

A la Carte menu

To start

Charred red pepper and roasted tomato soup basil oil, aged balsamic 6.50

Crispy duck, chinese radish, bok choy, spring onion, honey & ginger dressing 8.00

Chicken liver parfait, artisan cracker bread, red onion and chilli marmalade 8.00

Gin & bitter lemon-cured seatrout, fennel and cucumber salad 8.00

Roasted red and golden beetroot salad with pickled shallots and sweet walnuts 7.00

Main courses

Blackened Suffolk pork fillet, braised and pickled heritage carrots, crisp kale and apple 18.00

Summer risotto, broad beans, garden peas and spinach 14.00

Roast poussin, warm potato and herb salad 19.00

Slow-cooked Portobello mushrooms, pearl barley, caramelised endive and tofu dressing 16.00

Poached stone bass, Thai green mussel and leek curry 19.00

Desserts

Pimms jelly and mint ice cream, strawberries, oranges, cucumber 7.50

Lemon and limoncello semifreddo, rosemary crumble, white chocolate and mint sauce 7.50

Dark chocolate delice, chocolate granola, orange mousse and caramelised almond 8.00

Barlett pear and almond tart, raspberries, ginger crumb and vanilla ice cream 8.00

British and local cheese, artisan crackers, onion jam and apple
Desserts 12.00