

SOUTHWOLD PIER

July & August 2023
2 courses £27 / 3 Courses £35

STARTERS

Homemade soup of the day,
granary cob, salted butter (GFO/VO)

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Deep fried whitebait,
dressed salad, tartare sauce

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Chicken liver parfait,
red onion chutney & toast (GFO)

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MAINS

Warm Chicken Caesar Salad,
toasted crostini, parmesan (GFO)

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Beer battered cod,
handcut chips, crushed peas & tartare sauce (GFO)

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Pan fried seabass,
Sauted new potatoes, seasonal greens, sauce vierge
(GFO)

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Wild mushroom and artichoke linguine

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SIDES 3.50

Chips
Italian leaf salad
Homemade coleslaw
Seasonal greens
Garlic bread

DESSERTS

Salted caramel & chocolate brownie (GFO/VO)

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Raspberry pavlova, raspberry sorbet

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Lemon tart, blackcurrant sorbet

TEA & COFFEE £3.75

Please send us your completed pre order along with any dietary requirements one week prior to the date of your booking.

A non-refundable deposit of £10 per person is required at the booking stage.

Please do make us aware of any intolerances or allergies you may have. We cannot guarantee that all of our dishes are free from traces of nuts. It is our policy not to use any genetically modified food.

125ml glasses of wine available on request