

THE OLD COFFEE TAVERN

STARTERS

Potato, leek & parsley soup, chive sour cream, country bread (V)	6
Pork & duck sausage roll, date ketchup	4.5
House made ricotta, broad beans, peas, mint, grilled sourdough (V)	6.5
Fried calamari, lemon, parsley, tartare sauce	7.5
Crispy duck egg, asparagus soldiers, parmesan	7

MAINS

Smoked haddock & salmon fishcake, shallot confit, crushed peas, poached egg, parsley & chive sauce	12.5
12hr braised lamb shoulder Shepherd's pie, roasted summer cabbage, peas & mint	13.5
Beer battered haddock, mushy peas, chips, tartare sauce	11.5
Cheeseburger, tomato, lettuce, onion, gherkin, fries.	11
Pea & broad bean risotto, rocket pesto, parmesan (V)	10

ROASTS

Slow roast Waveney Valley pork belly, apple sauce	13
Rare roast 28 day Aberdeen Angus sirloin, horseradish cream	14.5
Half roast free range chicken, gravy	12.5
Sweet potato & lentil Wellington, veggie gravy (V)	11

All the above are served with roast potatoes, seasonal veg, Yorkshire puddings

SIDES

Minted majesty potatoes (V)	3
Beef dripping chips	4.5
Chips, rosemary salt (VG)	3
Buttered cabbage (V)	3
Mixed salad (V)	3

DESSERTS

Hot chocolate pudding, vanilla ice cream (V)	6
Sticky toffee pudding, toffee sauce, clotted cream (V)	5
Vanilla & gingerbread cheesecake, roasted strawberries (V)	5
Keens cheddar, crackers & chutney	5

@OldCoffeeTavern



IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN **MENU**
AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO THE BILL FOR 6 PEOPLE OR MORE