

welcome! We use food which is fresh, local and the source well known to us – with over 100 local suppliers who provide us with delicious produce. We use the best ingredients that are on our doorstep, which makes us happy and hopefully you too!



breakfast

please check our blackboards for our daily breakfast specials

pastries, cereals, sandwiches, drinks and homemade cakes

classic cooked breakfast

'The dense-textured, dry-cured bacon speaks of an animal that lived a happy life, as it should do here on the dark rutted earth of the Suffolk Wolds, which supports so many of them. The sausages are a victory of properly seasoned meat over crumbly filler.' Jay Rayner, The Observer

suffolk breakfast £9.40

Two rashers of unsmoked dry-cure back bacon, two of our locally made Revetts premium pork sausages, two large free range eggs (any style) and two slices of farmhouse white or brown toast.

vegetarian breakfast (v) £9.40

Two Lincolnshire vegetarian sausages, fresh tomatoes, large portobello mushroom, two free range eggs (any style) and two slices of farmhouse white or brown toast.

vegan breakfast (vg) £9.40

Two vegan sausages, fresh grilled vine tomato, large Portobello mushroom and half an avocado smashed with a squeeze of fresh lime.

locally smoked kippers £10.90

Our generously sized kippers come from Pinney's of Orford smokehouse on the Suffolk coast. They're cold-smoked over slow burning oak logs for a beautiful depth of flavour and delicate texture. Served on the bone. £16.50 if you'd like a pair. Add a poached egg + £1.30.

blythburgh free range ham and eggs £9.40

Local Suffolk free range ham carved off the bone, with two free range large eggs (any style) and two slices of farmhouse white or brown toast.

two large free range eggs on toast (v) £7.50

Fried, poached, scrambled, boiled... we'll cook your eggs to your liking. Our house style is fried eggs served sunny side up. Poached eggs are soft, scrambled eggs are made with crème fraîche & chives and our boiled eggs are served with toasted buttered soldiers.

mushrooms on toast (vg) £7.50

With large portobello mushrooms or chestnut mushrooms.

tomatoes on toast (vg) £6.90

Fresh grilled vine or tinned plum.

baked beans on toast (vg) £6.90

smoked salmon and scrambled eggs on toast £10.90

avocado smash on sourdough (v) £10.50

Served on locally baked sourdough with lime and chilli flakes topped with two large free range golden yolked poached eggs. Can be made vegan with fresh tomato (no eggs). Add two rashers of bacon + £2.60.

waffles £7.50

Served with maple syrup and mixed berries or banana.

sides

Customise your breakfast:

add any of the following £1.30

Egg any style: fried, scrambled, boiled or poached / Tomatoes: fresh grilled vine or tinned plums / Portobello or chestnut mushrooms / Baked beans

Fried bread / 2 slices of bread or toast / Potatoes: sautéed new pots or bubble and squeak

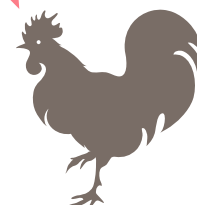
Unsmoked dry cured bacon / Pork or vegetarian sausage / Black pudding

sautéed lambs kidneys £2.90

kids and small appetites

please quote your table number when paying at the counter

Most of our classic cooked breakfasts can be served as a smaller portion suitable for kids or those with a smaller appetite for £7.



our producers

Our free range and gluten free sausages are made exclusively for us by Revetts of Wickham Market. Our dry cured back bacon is free range or welfare friendly as a minimum.

The sausages and bacon, together with our local free range eggs, make the foundations of what we believe to be the perfect Suffolk breakfast!

only from producers we love



Choose farmhouse white, brown or sourdough bread – baked locally and delivered to us every morning. Gluten free bread is also available.

Cooked breakfast items are gluten free with the exception of our black pudding, vegetarian and vegan sausages. (vg) = vegan option, please request when ordering. All tips go directly to staff. Full allergen information for our food and drink is available on request.

cereals + healthy starts

- Porridge £4.90
- Bonallack original granola £4.60
- Natural yogurt, mixed berries and Bonallack original granola - choose natural or Greek style yogurt. £6.50

from the bakery

- Two warmed pain au chocolat £3.75
- Two warmed plain croissants served with butter and strawberry jam or local honey. £4.25

toast/bread + preserves £4.80

Three slices of mixed locally baked bread, toasted and served with butter, strawberry jam, marmalade or local honey.



fresh seasonal fruits

- 1 piece £0.85
 - 2 pieces £ 1.20
- Please ask for today's selection.

sandwiches, baguettes + baps

White or brown bread or a white or brown bap from our local bakery, or a fresh baked white baguette. Gluten free bread also available.

- bacon £6.50
- bacon and fried egg £7.00
- bacon and sausage £7.50
- bacon, sausage and egg £8.00
- tomato, mushroom and egg (v) £7.50
- veggie sausage and fried egg (v) £7.00
- bacon, mushroom and fried egg £8.00
- blt £7.50
- ham and cheese £7.50
- fresh tomatoes and field mushrooms (vg) £6.50

cakes + cream teas

Our homemade scones need to be seen to be believed!

- sweet cream tea** £8.25
A pot of tea or filter coffee with a fruit scone, Chantilly cream, butter and strawberry jam.
- fruit or cheese scone** £5.50
Served with butter and strawberry jam. dollop of fresh Chantilly cream + £1.30
- savoury cream tea** £8.25
A pot of tea or filter coffee with a cheese scone, cream cheese and local savoury jam.
- homemade cakes** £3.90
Please ask our staff for details or see the counter for today's selection.

hot drinks

- tea** per person with free refills £2.50
Breakfast fair trade / Earl grey / Assam / Red bush / Darjeeling / Fruit & herbal teas
- drinking chocolate** reg/lg £3.40/4.30
Served hot or iced. Choose from milk, dark or white chocolate
- child's hot chocolate** £2.40
- mocha** reg/lg £3.60/4.60
Add fresh whipped cream or marshmallows + 50p
- chai latte** £2.80
Served hot or cold
- babycino** £1.50
- filter coffee** per person with free refills £2.80
Served with a vacuum system for absolute freshness
- espresso based coffee** reg/lg £2.80/3.20
Served with a double shot (latte one shot), but we can adjust to suit:
Americano / cappuccino / café latte / flat white (reg) / long flat white (lg) / macchiato.
Selection of syrup shots + 50p
- espresso single/double** £2.20/£2.70
- iced frappé latte** £3.30
Add ice cream + £1

teas and coffees are available as decaffeinated options. We serve semi skimmed milk as standard but we also offer skimmed & non dairy options.

soft drinks

- smoothies** kids/reg £3.50/4.50
Bananas & strawberries or summer fruits
Add natural yogurt + £1
- shakes** kids/reg £2.70/£3.70
Chocolate, strawberry, banana or vanilla
Add ice cream + £1
- fresh juice** reg/lg £4.00/£5.00
Fresh orange juice, squeezed to order
- bottled drinks** £2.90
 - James White apple juice: Bramley (dry) / Cox (medium) / Russet (sweet)
 - Fentimans ginger beer
 - Pressé natural elderflower
- fizzies + others**
 - Coca-Cola/Diet Coke £2.10
 - Diet Sprite £2.10
 - Lemonade £2.10
 - Fanta orange £2.10
 - Still/sparkling water 330ml/750ml £1.60/£2.75
 - Glass of milk £1.90
 - Cordials: orange / lemon / lime / Ribena £1.50

best local produce

l.a. brewery's kombucha £3.95

Deliciously tart and refreshing, naturally effervescent, non-alcoholic, fermented Kombucha from Suffolk's own L.A. Brewery.

Flavours: Strawberry and Black Pepper
Ginger / Lemongrass / Citrus Hops (300ml)