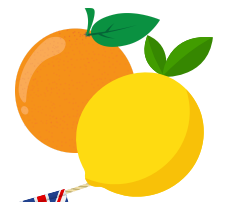




Oranges & Lemons



A Proper British Supper

SATURDAY 25TH APRIL 2026

STARTERS

STILTON & BROCCOLI SOUP with Mersea Bakery baps & English butter (V|VEO|GFO)

HOUSEMADE SCOTCH EGG *using local pork & Gate Farm Eggs*
served with a bubble & squeak rosti & English mustard aioli (VO | GFO)

POSH PRAWN COCKTAIL with British crabmeat
shredded iceberg lettuce, avocado mousse & a parmesan & cheddar cracker (GF)

MAINS

LOCALLY SOURCED STEAK PIE
Suffolk honey roasted carrots & parsnips with your choice of spud: English
mustard mash/classic chunky chips/buttery new potatoes (VO | VEO)

LOCALLY SOURCED BRITISH BANGERS & MUSTARD MASH
served with greens & onion gravy (VEO | GFO)

ODE TO THE BRITISH COAST
a basket of breaded scampi, housemade haddock bites & whitebait
served with classic chunky chips, minted mushy peas & housemade tartar sauce (GFO|VEO)

PUDDINGS

APPLE & RHUBARB CRUMBLE
served with East Bergholt-made Panache ice cream or warm custard (V|VEO|GFO)

STICKY TOFFEE PUDDING *made with dates*
served with hot toffee sauce (GF|VE)

ZINGY LEMON POSSET
served with a British butter biscuit & fresh raspberries (VE|GFO)

A MIX OF CLASSIC BRITISH CHEESES
accompanied by housemade chutney, grapes & a selection of crackers (V|VEO|GFO)

2 COURSES £26 | 3 COURSES £30

MENU CHOICES MUST BE PRE-BOOKED

*BOOK YOUR SPOT EITHER IN THE CAFÉ ON YOUR NEXT VISIT
OR CALL US ON 01206 299000*

ALL BOOKINGS REQUIRE A £10 PER PERSON NON-REFUNDABLE DEPOSIT