

EST. 2018

CAFÉ SAISON

LUNCH

12 – 3pm

SANDWICHES served on white or wholemeal

Salt beef, gherkin & mustard mayo	6.50
Sweet potato falafel, slaw & lemon tahini [served hot] [ve]	7.00
Suffolk beer bacon, Baron Bigod cheese & chutney [served hot]	7.50

SOUP served with homemade bread & Bungay raw butter

Lightly curried cauliflower & coconut with mini onion bhaji [v ve]	5.00
--	------

FRITTATA served with saison wedges or counter salad [v]

Beetroot, roasted fennel & goats cheese [v]	6.25
Maldon smoked salmon, potato, kale & watercress	6.25

BOWLS

Mussels with chilli, lemongrass, coconut & lime leaf sauce	8.00
Roasted cauliflower with tomato, chickpea, olive & caper stew [ve]	8.00
Suffolk chorizo chilli bean bowl, poached egg, avocado & feta [vo]	9.00

PLATES & BOARDS

Winter Caesar salad	8.50
soft egg, Trev's sourdough croutons, choice of kiln roasted smoked salmon or Suffolk beer bacon	
Salt beef hash, poached eggs, kale, onion & Hawkston cheese [vo]	9.00
Maldon smoked fish board	9.50
served with Trev's sourdough, Bungay raw butter & pickles	

SIDES

Saison potato wedges with sour cream & chive [v]	small large
	2.00 3.95
Counter salads [ve]	3.50 6.95

Please tell a team member if you have any allergies