

EST. 2018

# CAFÉ SAISON

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## LUNCH

12 – 3pm

### SANDWICHES served on white or wholemeal

Salt beef, gherkin & mustard mayo	6.80
Goats cheese, roast butternut squash & beetroot chutney <small>[served hot] [v]</small>	7.00
Garlic mushroom, artichoke, kale & cashew pesto <small>[served hot] [ve]</small>	7.00
Suffolk beer bacon, Baron Bigod cheese with pickled onions <small>[served hot]</small>	7.50

### FRITTATA served with saison wedges or counter salad [v]

Essex asparagus, kale, goats cheese & wild garlic <small>[v]</small>	6.50
Ham, leek, potato, & Baron Bigod cheese	6.50

### BOWLS

Homemade soup with bread and Bungay butter <small>[v ve]</small>	5.00
Suffolk chorizo chilli bean bowl, poached egg, avocado & feta <small>[vo]</small>	9.00

### PLATES & BOARDS

Slow cooked lamb, pickles, tzatziki & pitta bread <small>[veo]</small>	8.50
Essex asparagus, Gurney Gold cheese polenta, romesco sauce & almonds <small>[veo]</small>	8.50
Salt beef hash, poached eggs, kale, onion & Walsingham cheese <small>[vo]</small>	9.00
Maldon smoked salmon, shell on prawns, homemade crab mayo & octopus salad <small>served with Trev's sourdough, Bungay raw butter &amp; pickles</small>	10.50

### SIDES

	small	large
Saison potato wedges with sour cream & chive dip <small>[v]</small>	2.50	4.00
Porcini wedges with Walsingham cheese & truffle mayo <small>[v]</small>	3.20	5.00
Counter salad <small>[ve]</small>	3.00	5.00

*Please tell a team member if you have any allergies*