

EST. 2018

# CAFÉ SAISON

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## BRUNCH

served all day

Beer bacon sandwich with ketchup or brown sauce	6.80
Suffolk chorizo chilli bean bowl, poached egg, avocado & feta [vo]	9.00
Salt beef hash, poached eggs, kale, onion & Walsingham cheese [vo]	9.00

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## LUNCH

12 to 3pm

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

Homemade ricotta, courgette, roasted fennel & pea [v] 6.50

**SOUP** with bread & Bungay butter [v]

Homemade soup 5.00

Please ask a team member for today's soup

Houmus, courgette & tomato sandwich [ve] on white or wholemeal	6.50
Salt beef, gherkin & mustard mayo sandwich on white or wholemeal	6.80
Suffolk beer bacon, tomato, lettuce & mayo sandwich on white or wholemeal	7.20
Mackerel 'fish finger' & tartare sauce sandwich on white or wholemeal	8.50
Ham hock terrine with sourdough toast & piccalilli	7.50
Sourdough bruschetta, homemade labneh, heritage tomatoes & basil [v]	7.50
Summer baby vegetable, asparagus, slow roasted tomato salad, almonds [ve]	8.00
Maldon smoked salmon, horseradish crème fraiche on Trev's sourdough	8.00
Baked salmon, avocado & quinoa salad	10.50

## SIDES

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