



OSTRICH INN
EST. 1106

OSTRICH INN MENU



BREAKFAST

SERVED 8.00- 11.00

FULL ENGLISH

£12

Pork sausage, bacon, mushrooms, tomato, beans toast and your choice of fried, poached or scrambled eggs

VEGGIE ENGLISH

£12

Vegetarian sausage, mushrooms, tomato, beans toast and your choice of fried, poached or scrambled eggs

BUTTERMILK PANCAKES

£10

Available with either bananas and Nutella or maple syrup and bacon

SMASHED AVOCADO ON TOAST

£12

Fresh avocado on you choice of toast with a poached egg

EGGS BENEDICT

£12

Toasted English muffin with bacon, poached egg and creamy hollandaise sauce

EGGS ROYALE

£12

Toasted English muffin with smoked salmon, poached egg and creamy hollandaise sauce

YOGHURT AND GRANOLA

£7

Your choice of fruit yoghurt layered with granola and topped with fruit jam

KIDS BREAKFAST

£8

Small full English , beans on toast, eggs on toast or similar

v—Vegetarian vg— Vegan gf—Gluten Free gfo-Gluten Free Option

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LUNCH

SERVED 11.00-17.00

SANDWICHES

SERVED WITH A SIDE OF FRIES

AVAILABLE ON : GRANARY, SOURDOUGH, WHITE OR G/F BREAD

CLASSIC BLT	£10
CHEESE & PICKLE <i>vg</i>	£8
HAM & ENGLISH MUSTARD	£8
PRAWN MARIE ROSE	£10
FISHFINGERS	£10
CHICKEN CLUB	£12
TUNA MELT	£10

PUB CLASSICS

FISH & CHIPS <i>Cod Fillet hand coated in local ale batter with chips, mushy peas & tartare sauce</i>	£18
JARMAN'S PIE <i>Beef and carrots in a red wine gravy served with mashed potato, seasonal vegetables & pot of gravy</i>	£18
BANGERS & MASH <i>Locally sourced pork sausages with seasonal vegetables & a red wine gravy</i>	£17
SCAMPI & CHIPS <i>Breaded wholetail scampi with chips, mushy peas & tartare sauce</i>	£18
HOUSE CHEESEBURGER <i>House blend patty in a toasted brioche bun with cheddar cheese, onion jam, bacon, pickles, lettuce, tomato, & skinny fries</i>	£17
HALLOUMI OR SPICY VEGAN BURGER^v <i>On a sesame seed bun, sweet chilli sauce, lettuce pickles, onion jam & skinny fries</i>	£17
SALAD OF THE DAY <i>please see our specials board or ask a member of staff for details</i>	£14

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STARTERS

SERVED 17:00 – 21.00

OLIVES

£4

A bowl of mixed Mediterranean olives

HOUMMUS & FLATBREAD

£6

fresh hummus served with a warm flatbread

CRISPY PANKO SQUID

£8

lightly coated in seasoned panko breadcrumbs with a sweet chilli dip

SOUP OF THE DAY

£8

served with toasted bread and butter wedge

CHICKEN WINGS

£9

crispy wings tossed in spicy buffalo & topped with blue cheese sauce

HALLOUMI FRIES

£7

With a sweet chilli dip

WHITEBAIT

£8

With a tartar sauce dip

SIDES

RUSTIC CHIPS

£5

FRENCH FRIES

£5

SIDE SALAD

£5

ONION RINGS

£5

GARLIC BREAD

£4

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MAINS

SERVED 17:00– 21.00

FISH & CHIPS

cod fillet hand coated in local ale batter with chips, mushy peas & tartare sauce

£18

JARMAN'S PIE

beef and carrots in a red wine gravy served with mashed potato, seasonal vegetables & pot of gravy

£18

BANGERS & MASH

locally sourced pork sausages with seasonal vegetables & a red wine gravy

£17

MUSHROOM CHICKEN BREAST

grilled chicken in a creamy mushroom sauce with crushed new potatoes and seasonal veg

£18

PAN FRIED SEABASS

gf

hassle back potatoes & cauliflower with a caper shallot brown butter

£18

12OZ SIRLOIN OR RIBEYE STEAK

gf

pan fried sirloin, rustic chunky chips with grilled tomato and mushroom

£29

SPINACH & RICOTTA RAVIOLI

v

In a butter sauce with sundried tomatoes & broccoli

£17

SALAD OF THE DAY

please see our specials board or ask a member of staff for details

£14

HOUSE CHEESEBURGER

house blend patty in a toasted brioche bun with cheddar cheese, onion jam, bacon, pickles, lettuce, tomato, & skinny fries

£17

HALLOUMI BURGER

v

on a sesame seed bun ,sweet chilli sauce, lettuce pickles, onion jam homemade slaw & skinny fries

£17

SPICY VEGAN BURGER

vg

on a sesame seed bun ,sweet chilli sauce, lettuce pickles, onion jam & skinny fries

£17

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YOUNG DINERS

SERVED 17:00– 21.00

MAINS

HAMBURGER	£6
CHEESEBURGER	£7
MINI FISH & CHIPS	£7
CHICKEN GOUJONS	£6
SAUSAGE & MASH	£7
MAC & CHEESE ^v	£6

DESSERTS

ICE CREAM TRIO	£3
COOKIE & ICE CREAM	£3
MINI BROWNIE & ICE CREAM	£4
MINI ETON MESS	£4

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SUNDAYS

SERVED 12:00– 20.00

TRADITIONAL ROASTS

ROAST BEEF

30 day wet aged beef

£19

LAMB RUMP

Rump of Lamb

£19

ROAST CHICKEN

Half a roast Poussin

£17

VEGGIE WELLINGTON ^v

With mushroom sauce

£16

FAMILY STYLE ROASTS

BONE IN SHIN OF BEEF

Slow braised for 48 hours,
Serves 3-4

£100

WHOLE SUFFOLK CHICKEN

Roasted with lemon & thyme,
Serves 3-4

£60

COTE DE BOUEF

45 Day Aberdeen Angus
Serves 3-4

£120

All roasts are served with duck fat roast potatoes, Yorkshire puddings, honey glazed carrots & parsnips, red cabbage, cauliflower cheese & our rich home made gravy

Due to limited availability we would recommend that you preorder any of the family style menu as we cannot always guarantee availability on the day

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DESSERTS

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CHEESECAKE OF THE DAY

Served with vanilla whipped cream

£8

WARM CHOCOLATE BROWNIE

With fresh cream & a berry coulis

£8

STICKY TOFFEE PUDDING

With warm toffee sauce and vanilla ice cream

£8

ETON MESS

Strawberries, fresh whipped cream & meringue pieces

£8

RASPBERRY & PISTACHIO SEMIFREDDO

Frozen cream & meringue with a raspberry coulis

£8

CHOCOLATE FONDANT

Served with vanilla ice cream

£8

ICE CREAM TRIO

Strawberry , Chocolate & Vanilla

£5

SORBET TRIO

Orange, Lemon , Berry

£6



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