

bakery

pastries and cakes

croissant, butter, jam / almond croissant / pain au chocolat / pain aux raisins v	3.75
banana bread / flowerpot muffins v	4.00
sourdough and granary toast, butter, jam v	4.00
handmade buttermilk scones v Cornish clotted cream, strawberry jam	5.50
toasted tea cake, salted butter v	4.00
battenberg cake v	4.50
lemon drizzle cake v	4.50
smoothies and juices	4.50
seasonal berries smoothie ve / kale, cucumber and apple ve / mango, passionfruit and orange ve / orange juice ve	
coffee	
espresso / macchiato / americano / filter coffee	3.50
flat white / cappuccino / latte / iced latte	3.75
mocha	3.95
tea	
clipper everyday / earl grey / green / herbal and fruit / iced tea	3.75
almond and oat milk	+0.25

Decaffeinated options and soy milk are available.

all day dining

served from 12 noon

mains

superfood salad ve quinoa, charred broccoli, roasted peppers, sweet potato, grapefruit, seeds	9.50
honey roasted butternut squash, v kale, cranberries, feta	9.50
potato gnocchi, vine tomato sauce, burrata, broccoli v	11.00
chicken Caesar salad, anchovies, croutons	13.00
duck leg, warm lentils, smoked British bacon, plum sauce	14.50
6oz Hereford beef burger, mature cheddar, tomato relish, chips	15.00
Freedom pils-battered haddock, chips, crushed peas, tartar sauce	16.00
seabass, sautéed potatoes, spinach, lemon and caper dressing	17.50

sides

all 3.50

thin-cut chips ve
tenderstem broccoli ve
honey-roast carrots v
garden salad ve

light

soup of the day, with rosemary cob loaf	8.00
seasonal selection of salads	8.00
roasted tomato, brie, red onion tart, mixed leaves v	13.00
ham hock and grain mustard terrine, pickled vegetables	12.50
honey roasted salmon, dill cream cheese, seeded bagel, hand-cut crisps	8.00
hummus, spiced chickpea, pickled carrot, salad, flatbread wrap, hand-cut crisps	8.00
sharing platter for two v falafel, halloumi, cumin hummus, smashed avocado, baba ganoush, sweet peppers, seeds, flatbread	13.50

puddings

affogato, espresso, vanilla ice cream v	5.00
vanilla and mixed berries panna cotta v	6.00
sticky toffee pudding, caramel sauce v	6.50
apple and cinnamon crumble v	6.50
selection of ice creams and sorbets v	6.00
british cheeses, chutneys, seeded crackers v	10.00

soft drinks

frobishers 250ml orange / apple juice	4.00
coca cola / diet coke 330ml	2.75
san pellegrino 330ml limonata / aranciata rossa	3.00
fentimans 275ml rose lemonade / english elderflower / ginger beer	4.00
one water 330ml / 750ml still / sparkling	2.50 / 4.50
homemade lemonade classic / raspberry	4.50

beer + cyder

freedom 4 lager, uk, 330 ml, 4%	4.50
freedom pale ale pale ale, uk, 330ml, 4.2%	4.50
curious brew lager, uk, 330 ml, 4.7%	5.50
vedett extra white white beer, belgium, 330ml, 4.7%	5.50
aspall draught suffolk cyder, uk, 330 ml, 5.5%	5.00

wine

champagne and sparkling	125ml	150ml	bottle
greyfriars, cuvée brut, sparkling wine, nv	8.50	10.50	39.00
searcys selected cuvée brut, champagne, nv	9.50	11.50	53.00
drappier, carte d'or, brut, champagne, nv			56.00
laurent perrier, rosé, brut, champagne, nv			95.00
white	175ml	375ml	bottle
marsanne, vermentino, joie de vigne blanc, france, 2016	5.25	12.00	21.00
pinot grigio, vinuva, organic, italy, 2016	5.50	13.00	23.50
côtes de gascogne, maison belenger, france, 2016			25.50
picpoul de pinet, beauvignac, france, 2017			28.50
chenin blanc, vineyard selection, kleine zalze, south africa, 2016			29.50
sauvignon blanc, satellite, new zealand, 2016			34.00
red	175ml	375ml	bottle
merlot, errazuriz 1870, teno block, chile, 2016	5.25	12.00	21.50
carignan, grenache, le troubadour, france, 2016	5.50	13.00	22.50
shiraz, mourvèdre, viognier, front row, south africa, 2016			25.00
montepulciano d'abruzzo, villa dei fiori, italy, 2016			26.00
malbec, portillo, argentina, 2017			28.00
dão tinto, prunus, private selection, portugal, 2015			31.00
rosé	175ml	375ml	bottle
le bosq rosé, france, 2016	6.00	14.00	22.00
château gabriel, organic, côtes de provence, france, 2016			36.00
sweet	100ml	bottle	
jurançon, château jolys, cuvée jean, france, 2015	8.00	28.00	

All wines sold by the glass are available as a 125ml measure.

cocktails

negroni beefeater gin, campari, martini rosso	9.00
aperol spritz aperol, italian spumante, soda water	9.50
the secret garden apricot liqueur, elderflower, rhubarb bitter, english sparkling wine, cucumber, fresh mint	10.00
searcys champagne cocktail grand marnier, absolut vodka, peach liqueur, brown sugar, champagne	11.00
mimosa greyfriars sparkling wine, orange juice	6.95
coffee espresso / macchiato / americano / filter coffee	3.50
flat white / cappuccino / latte / iced latte	3.75
mocha	3.95
tea clipper	
everyday / earl grey / green / herbal and fruit / iced tea	3.25
searcys hot chocolate	4.00
babyccino	1.50
hot chocolate	1.50
almond and oat milk	+0.25

Decaffeinated options and soy milk are available.

drinks