

HEATH RESTAURANT MENU

Available Monday – Saturday 12:00-14:00 and 17:30-20:30

SHARING TAPAS

Any 3 nibbles for £15

Salt & Pepper Squid

Crisped to perfection, with Sriracha mayo and cooling soured cream

£7.5

Gambas Pil Pil

Juicy king prawns in garlic butter, with chilli flakes, topped with golden garlic crisps

£8.5

Crispy Pork Belly

Crackling-topped in Japanese seven spice, with kimchi, and sesame & seaweed seasoning

£6.5

Lamb Kofta Kebabs

Hand-rolled enriched with pistachio and dried mint, served with creamy tzatziki

£7

Mixed Olives **VE**

A medley of marinated olives bursting with Mediterranean flavour

£6

Halloumi Fries **V**

Dusted with aromatic spices and a sumac infused yoghurt drizzle

£7

Fried Padron Pepper **V**

Blistered peppers in a savoury olive crumb and sea salt served with a silky aioli dip

£6.5

Green Pea Hummus **VE**

Topped with pumpkin seeds, extra virgin olive oil and served with Lebanese flatbreads

£6.5

Homemade Focaccia **VE**

Warm, homemade rosemary rock-salt focaccia served with extra virgin olive oil and a sweet balsamic glaze dip

£5

STARTERS

Game Terrine

A rustic, rich terrine of seasonal game, served with sharp crunchy cornichons

£8.5

Fish Cakes

Crisp-coated smoked haddock and cheddar fishcakes, wholegrain mustard cream, and lightly dressed leaves

£10

Mulligatawny Soup **VE**

Freshly prepared Mulligatawny, warming spices, rich broth, served with soft, homemade focaccia for dipping

£9

MAINS

Chicken Supreme à la Crème £21

Roasted free-range chicken breast, with buttery Dauphinoise potatoes, woodland mushroom velouté and tender stem broccoli

Best paired with Les Templiers Chardonnay, Languedoc-Roussillon, France, 2022 (103)

Pork Loin in Calvados sauce £20

Tender pork loin flambéed in aromatic Calvados, served over cracked new potatoes with buttery Savoy cabbage

Best paired with Deakin Estate Viognier Victoria, Australia, 2022 (106)

Moules Marinière £18 / Small portion £12

Plump Norfolk mussels steamed in a classic white-wine, garlic, and herb broth, served with crisp French fries and a warm demi-baguette for soaking up every drop

Best paired with Zero-G Grüner Veltliner (Organic) Wagram, Austria, 2022 (109)

Creamy Fish Pie £20

A comforting blend of cod, smoked haddock and salmon in a creamy parsley sauce, topped with cheesy mash and served with seasonal greens

Best paired with Chablis Domaine Jean-Marc Brocard Burgundy, France, 2022 (116)

Fish & Chips £19

Locally sourced cod in a crisp real ale batter, served with hand-cut chips, homemade tartare and crushed peas - a true pub classic.

Best paired with the Muscadet Cuvée L'Origine, Domaine Foliette Loire, France, 2022 (107)

The Bell Burger £18

A brioche bun stacked with juicy beef, chorizo jam, crisp lettuce, cheese, tomato, onion, gherkin and French fries - add bacon, or an extra patty for the ultimate feast.

£3 bacon / £3 onion rings / £6 extra patty

Best paired with the Gigondas, Château du Trignon, Rhône Valley, France (212)

35-Day Dry-Aged Rump Steak £27

Perfectly aged rump steak, served with chunky triple-cooked chips, roasted mushrooms, tomatoes and your choice of accompaniments: Peppercorn or blue cheese sauce for the finishing touch

Best paired with Châteauneuf-du-Pape, Dom Bearenard, France, 2020 (215)

Shepherd's no-meat Pie **VE** £19

A comforting bake of lentils, seasonal vegetables, and fragrant herbs, crowned with creamy mash, served with seasonal greens

Best paired with Mahi Marlborough Pinot Noir South Island, New Zealand, 2020 (210)



SIDES

Crispy onion rings	£4	Triple-cooked chunky chips	£6
Seasonal steamed vegetables	£6	Classic French fries	£5
House salad with pickled relish	£6	Cheesy French fries	£6

DESSERTS

Sticky Toffee Pudding

Rich sponge drenched in sticky toffee sauce, served with Suffolk Meadow vanilla ice cream

£8 / Small Portion £4.5

Chocolate Fondant

A rich, molten-centred chocolate fondant served with soft, vanilla Chantilly cream
Baked fresh to order - *please allow 12 minutes cooking time.*

£9

Pannacotta

Silky, set crunchy nut cornflake flavoured pannacotta paired with toasted oats granola

£8.5

Chocolate Cherry Pavlova

Crisp-on-the-outside, marshmallow-soft pavlova topped with kirsch-soaked cherries, light kirsch-laced cream, and dark chocolate shavings.

£8.5 / Small Portion £4.5

Suffolk Meadow's Artisan Ice Creams & Sorbets

Ice Creams: Vanilla, Strawberry, Belgian Chocolate, Honeycomb, Salted Caramel

Sorbets: Raspberry, Lemon, Blackcurrant, Mango

£3 per scoop

Desserts best paired with Chateau Monteils, Sauternes, Bordeaux, France, 2010 (402)

Cheese Platter

Binham Blue, Suffolk Gold, Baron Bigod (UK National Champion)

Served with biscuits, celery, chutney and quince paste

£6 per cheese

Best paired with Château Puy-Blanquet, St-Émilion Grand Cru Bordeaux, France, 2014 (213)



HOT BEVERAGES

Served with homemade shortbread

Café du Monde Coffee £3.7

Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano, Double Espresso, Macchiato, Café Mocha

Matcha Latte £4.5

Newby Loose-Leaf Teas £3.7

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam, Darjeeling, Silver Needle, Green Jasmine Blossom, Chamomile, Peppermint, Green Sencha

Jameson's Irish Coffee £10.5

Jameson Whiskey, Café du Monde espresso, sugar syrup, double cream

HEATH RESTAURANT MARKET MENU

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2 courses £25 3 courses £29

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DINNER INCLUSIVE

For those staying on a package inclusive of dinner a £28.00 allocation is deducted from your final bill. If selecting from the à la carte menu, any supplements will be charged accordingly.

SERVICE CHARGE

For tables of 6 and over a service charge of 12.5% will be added. For all other tables, gratuities are at your discretion. Please note that our staff keep gratuities generously given. Thank you.