

HEATH RESTAURANT MARKET MENU

Available Monday – Saturday 12:00-15:00pm and 18:00-20:00pm

SHARING TAPAS

Any 3 nibbles for £18

Salt & Pepper Squid

Tender squid, crisped to perfection, served with a bold Sriracha mayo and cooling soured cream.

£8

Crispy Pork Belly

Golden, crackling-topped pork belly tossed in Japanese seven spice, paired with vibrant kimchi and a whisper of sesame & seaweed seasoning.

£6.50

Suffolk Smokies

Smoked haddock baked in a rich, creamy cheese sauce, finished until bubbling and golden for a deeply comforting, coastal classic.

£8

Goat Cheese Croquettes V

Crisp, golden croquettes with a melting goat's cheese centre, finished with a delicate maple dressing for a perfect balance of sweet and savoury.

£7.5

Green Pea Hummus Ve-GF*

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

£6.5

Falafel Ve

Golden, herb-packed falafel with a crisp exterior and fluffy centre, served with a smooth tahini dip and a hint of lemon brightness.

£6.5

Edamame Beans Ve

Steamed edamame pods tossed in sea salt, delivering a simple, fresh bite with a satisfying pop and natural sweetness.

£6

Mixed Olives Ve

A vibrant medley of marinated olives bursting with Mediterranean flavour

£6.5

Homemade Focaccia Ve

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

£6.5



STARTERS

Ham Hock Terrine

Slow-cooked ham hock pressed into a rich, rustic terrine, served with a sharp mustard emulsion and a delicate soft poached quail's egg

£8.5

Gambas Pil Pil

Juicy king prawns bubbling in rich garlic butter, lifted with a flicker of chilli flakes and topped with golden garlic crisps.

£9.5

Leek, Pea & Watercress Soup V-Ve*

A vibrant, velvety soup blending sweet leeks, garden peas and fresh watercress, finished with a drizzle of cream for a light, seasonal warmth.

£9

MAINS

Lamb Cutlets

Succulent lamb cutlets paired with a crisp, flavour-packed lamb croquette, smooth pea purée and Rosti potatoes cooked in rich lamb fat.

£25

Sea Bass

Pan-seared sea bass served with fresh mussels, shaved fennel and a fragrant vermouth broth, light, aromatic and full of coastal character.

£24

Chicken Supreme à la Crème

Roasted free-range chicken breast, melt-in-the-mouth buttery Dauphinoise potatoes, silky woodland mushroom velouté, tender stem broccoli.

£22

35-Day Dry-Aged Rump Steak

Perfectly aged rump steak, served with chunky triple-cooked chips, roasted mushrooms, tomatoes.

Add peppercorn or blue cheese sauce for the finishing touch £3

£28

Creamy Fish Pie

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

£20

Fish & Chips

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

£19

The Bell Burger

A towering homemade brioche bun stacked with juicy, locally sourced Suffolk beef topped with melting truffled Brie, pickles, and a side of beef tallow French fries.

Add bacon, or onion rings for the ultimate feast.

£19

£3 bacon / £3 onion rings

Gnocchi V or Ve

Soft potato gnocchi coated in a silky parmesan fondue, finished with tender artichokes and a crisp black olive crumb for depth and texture.

£20



SIDES

Crispy onion rings	£4	Triple-cooked beef tallow 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.
£8.5

Chocolate Fondant

A rich, molten-centred chocolate fondant served with soft, vanilla-kissed Chantilly cream. Baked fresh to order
Please allow 12 minutes cooking time
£9

Pannacotta

Silky, gently set crunchy nut cornflake flavoured pannacotta paired with toasted oats granola for the perfect contrast of textures.
£8.5

Vanilla & Rhubarb Meringue V

Delicate meringue with a soft, marshmallow centre, topped with poached rhubarb, smooth vanilla cream and a bright rhubarb caramel.
£8.5

Homemade Ice Creams & Sorbets

Ice Creams: Vanilla, Strawberry, Belgian Chocolate, Honeycomb, Salted Caramel
Sorbets: Raspberry, Lemon, Blackcurrant, Mango, and orange-pomegranate.
£3 per scoop

Cheese Board

A curated selection of award-winning local cheeses: Bingham Blue, Suffolk Gold, Baron Bigod (UK National Champion) Served with biscuits, grapes, chutney and quince paste.
£19



HOT BEVERAGES

Served with homemade shortbread

Café du Monde Coffee

Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano, Double Espresso, Macchiato, Café Mocha
£3.85

Newby Loose-Leaf Teas

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam, Darjeeling, Silver Needle, Green Jasmine Blossom, Chamomile, Peppermint, Green Sencha
£3.85

Jameson's Irish Coffee

Jameson Whiskey, Café du Monde espresso, sugar syrup, double cream
£11

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.