

Heath Restaurant Menu

Served Mon-Fri 17.30-20.00 / Saturday 17.30-20.30 / Sun 12.00-15.00

NIBBLES

Homemade Focaccia VE
Homemade rosemary rock-salt focaccia,
extra virgin olive oil, balsamic
£5

Green Pea Hummus VE GF option
Pumpkin seeds, extra virgin olive oil,
flatbreads
£5.5

Suffolk Smokies
Cheese Sauce, sourdough croutes
£7.5

Or all 3 for £15

STARTERS

Blythburgh Pork Rilette
Gooseberry, tarragon toast
£8.5

Pinney's Smoked Mackerel Pate
Lemon zest, cucumber ribbons,
sourdough croutes
£8.5

Tomato and Charred Red Pepper Soup V
Basil oil, focaccia
£8.5

MAINS

Sea Bass £24
Pan-seared sea bass, fresh mussels, fennel, vermouth broth

Chicken Supreme £22
Free-range chicken breast, dauphinoise potatoes, woodland mushroom sauce,
tenderstem broccoli

35-Day Dry-Aged Rump Steak £28
Chunky triple-cooked chips, roasted mushrooms and tomatoes
/ add peppercorn or blue cheese sauce £3 /

Fish and Chips £19
Locally sourced haddock, hand-cut chips, tartare, crushed peas

The Bell Burger £19
Homemade brioche, truffled Brie, pickles and French fries
/ add bacon or onion rings £3 /

Gnocchi V or VE £20
Gnocchi, Parmesan fondue, artichokes, black olive crumb

SIDES

Onion rings £4
Steamed green vegetables £6
House salad £6

Triple-cooked beef tallow chunky chips £6
Classic French fries £5
/ add cheese £1 /

DESSERTS

Rendham Honey Mousse

Toasted barley flakes, camomile gel, lemon verbena
£8.5

Vanilla and Rhubarb Meringue

Poached rhubarb, vanilla cream, rhubarb caramel
£8.5 / Mini £5

Sticky Toffee Banana Pudding

Toffee sauce, honeycomb ice cream
£8 / Mini £5

Affogato

Ice cream scoop, espresso
£5.5

/ add a shot of Disaronno Amaretto £4.75 /

Suffolk Meadow Ice Creams & Sorbets

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

Sorbets: Raspberry, Lemon, Blackcurrant, Mango, Orange-pomegranate.
£3 per scoop

East Anglian Cheese Board

Binham Blue, Suffolk Gold, Baron Bigod
Biscuits, grapes, chutney and quince paste
£6 per cheese



HOT BEVERAGES

Café du Monde Coffee

[Kenyan AA Grade]

Cafetière or Decaffeinated Cafetière

Small £3.85 / Large £5.00

Café Latte, Cappuccino, Americano, Double Espresso, Macchiato, Café Mocha
£3.85

Newby Loose-Leaf Teas

English Breakfast, Decaffeinated English Breakfast,
Earl Grey, Assam, Darjeeling, Green Jasmine Blossom, Chamomile,
Peppermint, Green Sencha
Small teapot £3.85 / Large teapot £5.00

Jameson's Irish Coffee

Jameson Whiskey, espresso, sugar syrup, double cream
£11

COCKTAIL

Espresso Martini

Vodka, Kahlua, espresso shot, vanilla syrup
£14.5



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.