

Our Suppliers

Wherever possible we source our ingredients locally, in order to offer the finest fresh produce our head chef, Artur Myszka and his team strive to create a quality and variety of dishes which we hope will exceed your expectations.

Dingley Dell Pork comes from an outdoor pig farm, in the beautiful Deben Valley, near Woodbridge, Suffolk. Dingley Dell pigs are born, reared and grown outdoors all year round.

Riverside Beef specialise in producing the finest Quality British Beef in harmony with nature. Their beef cattle spend their summers grazing the riverside pastures and water meadows of Cambridgeshire, Norfolk and Suffolk. Many of these areas are designated nature reserves.

Suffolk lamb is supplied by a variety of small independent quality producers from around the county.

Duck comes from Telmara Farm from the village of Debden Green which is located in the rolling countryside of northwest Essex. Their welfare standards are rewarded with the highest quality product.

Fish is supplied by and M & J Seafood Company, from their branch in Elmswell near Bury St Edmunds in Suffolk. And also Direct Seafood from their local depot in Colchester Essex Both companies' reputation is built on delivering quality, sustainable products.

Free range eggs are produced at Hill view Farm, Kneesworth, near Royston on the Cambridgeshire, Hertfordshire border. They are independent family businesses who have been working within the egg industry for 20 years.

Vegetable and fruit suppliers Barsby Produce are in the fresh produce industry supplying quality products. They are dedicated to offering the local option first, being based in King's Lynn Norfolk they are able to source many of their products from the surrounding fenlands.

Lunch Menu

Starter

Chefs Soup of the day £4.95
Homemade bread

Ham Hock & Chicken Terrine £5.45
Black olive pesto, melba toast

Deep Fried Cornish Brie £6.45
With red onion marmalade

Selection of House Breads £5.95
*Sun dried tomato, garlic bread, onion bread
Mixed olives, olive oil and balsamic reduction*

Greek Style Salad Starter £4.45 Mains £7.45
*Feta, black olives, tomatoes, green peppers, lambs lettuce,
radicchio, spinach and balsamic vinaigrette*

Tuna Steak Nicosia Starter £6.95 Mains £10.95
*Green beans, tomatoes, boiled egg,
red onion, anchovies, black olives,
boiled potatoes and apple vinaigrette*

Mains

Beer Battered Pollack caught off the south
coast of England £9.95
hand cut chips with skin on, peas and tartare sauce

28 day Matured Riverside Beef Burger £12.95
*In a ciabatta bun hand cut chunky chips
with skins on or straw chips, and salad*

Dingley Dell Gammon Steak £9.95
*Free range fried egg hand cut chunky chips skins
on and petit pois*

Catch of the Day £ Market Price
See waiting staff for details

Dish of the Day £
See waiting staff for details

Sides

Hand cut Chunky Chips *with skins on* £1.95
Straw Chips £1.95
Seasonal Vegetables £1.95
House Salad £1.95
Green or Mixed

Pasta

**Our pasta is prepared and made on the
premises using free range eggs**

Tagliatelli di Napoli £9.95
In a rich tomato mushroom and basil sauce

Carbonara £9.95
Linguini in a rich creamy pepper sauce with bacon

Light Snacks

Tuna & Cheese Melt £5.95
Tuna, lime & red onion grilled with English cheddar

Riverside Beef Fajita Wrap £6.45
Beef, peppers, onions, salsa & soured cream

The Gonville Club £8.25
*Grilled corn fed chicken fillet, sliced tomato, crispy lettuce
& mayonnaise served in foccacia bun with salad*

Greek salad Wrap £5.25
*Feta, black olives, tomatoes, green peppers, rocket
balsamic vinaigrette*

Grilled corn fed Chicken & chorizo wrap £7.25
Rocket, salsa

Flat Breads

Sliced Tomato, Red Onion,
Tomato sauce & Rocket £5.95

Grilled Corn Fed Chicken, Tarragon, Garlic,
creamy Pepper sauce £7.45

Frutti di mare Tomato sauce, Dill, Squid,
Prawns and Mussels £8.95

Meat feast Chicken, shredded pork,
Salami, Chorizo £9.95

We cannot guarantee our items are nut free.

All our dishes are made to order so please
allow our chefs time to prepare the dishes.