The Swan at Lavenham

HOTEL AND SPA

EXQUISITE DINING IN THE
HISTORIC SETTING OF LAVENHAM

OUR HISTORY

There can be no doubt that The Swan owes its existence to the prosperity of the wool era. The three houses from which the hotel was developed are recorded from 1425, and the oldest part of the house bears traces from late 14th Century workmanship.

An integral part of the hotel is a Medieval Guildhall of the Guild of Our Lady, one of the Guilds, which controlled the cloth industry in Lavenham. It is known today as the Wool Hall and was used for meetings, storage and cooking.

It is not known when conversion into an inn took place, but it was well established as such in 1667 when John Girling, the then landlord issued a "Trader Token".

Restoration has revealed many fine features: beneath the plaster and wallpaper of the 18th and 19th Centuries, many things have been found from fine timbers, an open hearth in the lounge, and in the same room an early window with wooden mullions. Throughout the hotel, antiquity abounds.

In the early days, The Swan had a flourishing posting trade and in 1830, it had stabling for fifty horses, it was described as "the capital old-established free public and posting houses".

The picturesque courtyard, which today forms the garden, was galleried in those days, and the door leading into a building above the yard is a 17th Century survival.

In more recent times a Roll of Honour was erected in the bar, in honour of the Bomber and Fighter Pilots of the RAF and US army Air Corps, who were stationed at Lavenham during the Second World War. Take time to read the many 'messages' on the walls of the Airman's Bar.

Today, The Swan boasts 45 medieval inspired bedrooms, two restaurants, The Gallery and Mess Call 487 and relaxing lounges to while away an afternoon whilst enjoying Afternoon Tea.

The most recent addition, Weavers' House Spa opened in 2015. Ensure you make time to visit our luxury spa for a treatment or a browse in the Spa Boutique.

Whether it's a celebration or a treat to yourself, our General Manager, James Sanders hopes you enjoy your time with us.

LOUNGE MENU

Available 12pm to 5pm

Served in the Lounge, Garden and the Airman's Bar

Homemade Soup of the Day *(V)* £7.50
Warm focaccia

SANDWICHES

A selection of sandwiches served on white or brown bread unless stated with salad and crisps.
If you would like to replace your crisps with fries, you can do so for an additional £3.
(Gluten free bread is available on request)

Deli Style Classics

Farmhouse Cheddar and 'Stokes' Sticky Pickle *(V)* £8.50

Honey Roast Ham and Colman's Mustard £10.00
Tomato, baby gem

Smoked Salmon Wholemeal Beigel £10.00
Pickled slaw, whipped cream cheese

Moroccan Style Roasted Vegetable Flat Bread *(V)* £8.50

Swan Signatures

Reubens £12.00
Pastrami, gruyère cheese, gherkin, New York deli dressing, rye bread

Shellfish Roll £16.50
Lobster, prawn and crayfish, shredded baby gem, Marie Rose dressing

Club Sandwich £12.00
Triple decked chicken, bacon, egg mayonnaise, tomato, iceberg lettuce

Open Steak Sandwich £12.00
Bavette steak, crispy onions, béarnaise, focaccia

MAINS

The Swan 'Red Poll' Beef Burger £21.00
Two 4oz smashed Red Poll beef patties (Cooked Medium), fries, bacon jam, baby gem, tomato, burger sauce, smoked applewood cheese, gherkin, crispy onions

Buffalo Cauliflower Burger *(V)* £17.00
Fries, baby gem, tomato, gherkin, New York deli dressing

Waldorf Salad £13.00
Blue cheese mousse, candied walnut

Seafood Platter *(for 2 sharing)* £30.00
Smoked mackerel, treacle cured salmon, oysters, hot smoked salmon, granary bread

'Sunday Charcuterie' Selection *(for 2 sharing)* £30.00
Salami, bresaola, chorizo, Parma ham, olives, artichoke, pickles, bread sticks

V - Vegetarian | Ve - Vegan

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present.
Our menu descriptions do not include all ingredients if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a Folk member for details.

AFTERNOON TEA

To be enjoyed in The Gallery, one of our many luxurious lounges, or the courtyard, pre-booking is required

Afternoon tea is served:
Monday - Saturday 12pm – 4pm | Sunday 2.30pm – 4pm

> ***"There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea."***
>
> *Henry James, Portrait of a Lady*

TRADITIONAL AFTERNOON TEA

A traditional selection of finger sandwiches, scones, and sweet treats, accompanied by your choice of Novus teas. Perfect for any celebratory occasion.

Finger Sandwiches

Cucumber
Smoked salmon and lemon cream cheese
Ham and mustard mayonnaise
Egg mayonnaise

Sultana Scone, Plain Scone

Served with clotted cream, jams and preserves; strawberry and raspberry

Afternoon Tea Cakes

Blackberry macaroon
Orange and lime Battenburg
Pumpkin pie
Apple and cinnamon donut

Served with

your choice of Novus teas or infusions

SAVOURY AFTERNOON TEA

As with the traditional afternoon tea, begin with a selection of finger sandwiches, scones and Novus teas, but finish up with a further selection of savoury treats, idyllic for those without a sweet tooth.

Finger Sandwiches

Cucumber
Smoked salmon and lemon cream cheese
Ham and mustard mayonnaise
Egg mayonnaise

Savoury Scones

Blue cheese and bacon
Sage and onion
Served with a herb butter

Savoury Delights

Coronation crab vol-au-vent
Beef and horseradish Yorkshire pudding
Butternut squash cake
Cheese and pickle sausage roll

Served with

your choice of Novus teas or infusions

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£27.50 per person or £44.50 per person including a glass of Joseph Perrier Champagne

MESS CALL 487

Served from 12 noon - 2.30pm in Mess Call 487 and The Gallery
Served from 6pm in Mess Call 487

GRAZING

Mixed Olives £4.50

Warm Focaccia £5.00
Marmite butter, crème fraîche butter, olive oil, aged balsamic

Maldon Native Oyster £4.00
Shallot vinegar

Hog Roast Sausage Roll £6.00
The Swan's brown sauce

Thai Spiced Prawn Scotch Egg £8.00
Asian slaw, kimchi mayonnaise

Seafood Platter *(for 2 sharing)* £30.00
Smoked mackerel, treacle cured salmon, oysters, hot smoked salmon, granary bread

'Sunday Charcuterie' Selection *(for 2 sharing)* £30.00
Salami, bresaola, chorizo, Parma ham, olives, artichoke, pickles, bread sticks

A local Suffolk company who strongly believe that rearing pigs in a natural, stress-free environment for longer, produces a far superior flavour. Sunday Charcuterie utilise just 10 small-holding farms to breed only the highest quality traditional British rare breed pigs.

STARTERS

Homemade Soup of the Day *(V)* £7.50
Warm focaccia

Treacle Cured Salmon £15.00
Beetroot, crisp bread

Onion Rosti *(V)* £9.00
Broccoli, black garlic, watercress velouté, crispy oyster mushroom

Celeriac Remoulade *(V)* £7.00
Pickled beetroot, carrot, lemon, parsley

Fermented Pearl Barley Risotto *(V) (Starter or Main)* £10.00 / £19.00
Pickled girolles, truffle

Moules Frites *(Starter or Main)* £12.00 / £22.00
Chorizo, leek, Aspall Cyder

LUXE LUNCH

£22.50 two courses | £27.50 three courses

Available Monday to Thursday in the Brasserie, lounge and bar, 12pm – 2.30pm

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MESS CALL 487

Served from 12 noon - 2.30pm in Mess Call 487 and The Gallery
Served from 6pm in Mess Call 487

MAINS

Tempura Coley £18.00
Triple cooked chips, curry sauce, minted crushed peas, salt and vinegar scraps

The Swan 'Red Poll' Beef Burger £21.00
Two 4oz smashed Red Poll beef patties (Cooked Medium), fries, bacon jam, baby gem, tomato, burger sauce, smoked applewood cheese, gherkin, crispy onions

Buffalo Cauliflower Burger *(V)* £17.00
Fries, baby gem, tomato, gherkin, New York deli dressing

Guinea Fowl Breast £25.00
Thigh boudin blanc, pancetta popcorn

Waldorf Salad £16.00
Blue cheese mousse, candied walnut

Seared Hake £24.00
Salsify, Jerusalem artichoke, savoy cabbage

Braised Beef Cheek £22.00
Parsnip and potato purée, kale, sourdough croutons

SIDES

Triple Cooked Chips £6.00
House salad cream

Salt and Vinegar Fries £6.00

Dauphinoise £6.00

Roasted Roots £5.00
Cumin honey

Chestnut and Sage Buttered Autumn Greens £5.50

Savoy Cabbage, Lardons, Duck Fat £5.00

Celeriac, Carrot, Pickled Beetroot £4.00

Waldorf Salad £5.00

DESSERTS

Fig Tart Tatin £11.00
Blue cheese, honey, maple syrup and walnut ice cream

Vanilla Crème Brulée £11.00
Orange, hazelnut shortbread

Cardamom Rice Pudding £9.00
Apple and cinnamon compôte, dehydrated ginger cake, vanilla ice cream

Lemon Cheesecake £10.00
Lemon curd, meringue, roasted pistachio, pistachio ice cream

'Chocolate Mess' £10.50
Chocolate creamosa, peanut butter parfait, brownie, caramelised banana

Cheeseboard £18.00
Baron Bigod, Black Bomber, Roquefort, Rosary Ash
Celery ribbons, red wine grapes, fig chutney, Miller's cheese biscuits

THE GALLERY

Available in The Gallery Restaurant from 6pm

STARTER

Textures of Cauliflower *(V)* £11.00
Pickled, roasted, purée
Perfectly paired with
Picpoul de Pinet, Domaine des Lauriers, France ***£9.50***

Fermented Pearl Barley Risotto *(V) (Starter or Main)* £10.00 / £19.00
Pickled girolles, truffle
Perfectly paired with
Merlot, Cheval Imperial, France ***£7.50***

Parmesan Custard *(V)* £10.00
Anchovy toast
Perfectly paired with
Viognier 'Les Grains' IGP Mediterranee, France ***£8.50***

Lobster Boudin and Tempura Maldon Oyster £14.00
Carrot, sauce Jacqueline
Perfectly paired with
Chardonnay, Grand Ardeche, Louis Latour, France ***£13.00***

Treacle Cured Salmon £15.00
Beetroot, crisp sourdough
Perfectly paired with
Sauvignon Blanc, Makutu, New Zealand ***£10.50***

Pressed Chicken and Black Pudding Terrine £10.00
Piccalilli, toast
Perfectly paired with
Primitivo, Appasimento Puglia, Italy ***£10.50***

Red Poll Beef Cheek Raviolo £12.00
Bordelaise sauce
Perfectly paired with
Malbec Tanguero, Argentina ***£10.50***

MAINS

Onion Rosti £19.00
Broccoli, black garlic, watercress velouté, crispy oyster mushroom
Perfectly paired with
Sauvignon Blanc, Cheval Imperial, France ***£7.50***

Slow Cooked Baby Aubergine £20.00
Tamarind, roasted onion, white bean purée
Perfectly paired with
Gavi, La Luciana, Italy ***£10.50***

Buttered Poached Turbot £30.00
Pickled cockles, roasted butter sauce, comes with a side of your choice
Perfectly paired with
Viognier 'Les Grains' IGP Mediterranee, France ***£8.50***

Seared Hake £24.00
Savoy cabbage, salsify, Jerusalem artichoke purée
Perfectly paired with
Pinot Grigio, Allamanda, Italy ***£8.50***

THE GALLERY

Available in The Gallery Restaurant from 6pm

Gressingham Duck Breast £27.00
Leg croustillant, golden raisin purée, butternut squash, pumpkin seed granola
Perfectly paired with
Pinot Noir, Louis Latour, France ***£13.50***

Guinea Fowl Breast £25.00
Thigh boudin blanc, pancetta popcorn
Perfectly paired with
Montepulciano, D'Abruzzo, Dea Del Mare, Italy ***£10.00***

Venison Loin £28.00
Haunch suet pudding, chestnut mushroom, pine nuts
Perfectly paired with
Cabernet Sauvignon, The Churchyard, South Africa ***£8.50***

SIDES

Triple Cooked Chips £6.00
House salad cream

Salt and Vinegar Fries £6.00

Dauphinoise £6.00

Roasted Roots £5.00
Cumin honey

Chestnut and Sage Buttered Autumn Greens £5.50

Savoy Cabbage, Lardons, Duck Fat £5.00

Celeriac, Carrot, Pickled Beetroot £4.00

Waldorf Salad £5.00

DESSERTS

Tia Maria Caramel Tart £11.50
Candied pecans, coffee granita, banana espuma

Apple Choux Bun £10.00
White chocolate mousse, apple compôte, apple parfait, pickled apple

Salted Chocolate Crémeux £11.00
Jerusalem artichoke, chocolate soil, pear sorbet

Orange Parfait £10.00
Pistachio and olive oil sponge, pistachio brittle, orange jelly

Fig Tart Tatin £11.00
Blue cheese, honey, maple syrup and walnut ice cream
Perfectly paired with
Late Harvest, Sauvignon Blanc, Santa Carolina *125ml* ***£10.00***
Maury Grenat ''Vendange' Vignerons de Maury *125ml* ***£12.50***

Cheeseboard £18.00
Baron Bigod, Black Bomber, Roquefort, Rosary Ash
Celery ribbons, red wine grapes, fig chutney, Miller's cheese biscuits
Perfectly paired with
Fonseca Porto, Unfiltered, LBV 2016 *100ml* ***£10.00***

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WINE SELECTION

CHAMPAGNE AND SPARKLING

			125ml	750ml
49	Ponte di Rialto Prosecco, Italy	NV	£9.90	£42.00
3	Joseph Perrier 'Cuvée Royale' Brut	NV	£17.00	£69.00

WHITE

			175ml	750ml
136	Cheval Imperial Sauvignon Blanc, Franc	2021	£7.50	£28.00
129	Viognier, 'Les Grains', IGP Mediterranee, France	2020	£8.50	£30.00
806	Pinot Grigio, Allamanda, Italy	2021	£8.50	£30.00
1119	Chardonnay, Norte Chico, Chile	2021	£9.00	£33.00
610	Picpoul de Pinet, Domaine des Lauriers, France	2021	£9.50	£36.00
1322	Sauvignon Blanc, Makutu, Marlborough, New Zealand	2021	£10.50	£39.00
811	Gavi, La Luciana	2021	£10.50	£39.00
111	Grand Ardeche, Chardonnay, Louis Latour, France	2018	£13.00	£49.00

RED

			175ml	750ml
1610	Cheval Imperial Merlot, France	2021	£7.50	£28.00
2609	Shiraz, Andrew Peace, Australia	2021	£8.50	£30.00
2816	Cabernet Sauvignon, The Churchyard, South Africa	2021	£8.50	£30.00
2220	Rioja, Vina Valoria, Spain	2021	£9.00	£33.00
2340	Montepulciano, D'Abruzzo, Dea Del Mare	2020	£10.00	£37.00
2540	Malbec Tanguero, Vista Sierra, Argentina	2021	£10.50	£41.00
2311	Primitivo, Appasimento Puglia, Italy	2021	£10.50	£41.00
2820	Pinot Noir, Louis Latour, France	2019	£13.50	£49.00

ROSÉ

			175ml	750ml
3013	Pinot Grigio Allamanda, Italy	2021	£9.00	£30.00
3008	Lavenham Brook Rosé, England	2019	£10.00	£39.00
3019	Coteaux en Provence, France	2020	£10.50	£41.00

DESSERT

			125ml	500ml
3210	Late Harvest, Sauvignon Blanc, Santa Carolina	2016	£10.00	£30.00
3258	Maury Grenat "Vendange' Vignerons de Maury	2017	£12.50	£48.00
	Sauternes, Chateau Doisy-Vedrines, Grand Cru Classe	2007	£27.00	£79.00

Please ask a member of our Folk for our full extensive wine menu. Some wines and vintages are subject to availability.
Our wines by the glass are in 175ml measures unless stated. Please ask if you would like a small or large glass (125ml or 250ml).

AIRMAN'S BAR

BEERS AND CIDER

	Pint
Amstel Lager *(4.1 ABV)*	£5.30
Heineken *(5.0 ABV)*	£5.90
Estrella Galicia *(4.7 ABV)*	£6.50
Birra Moretti L'Autentica *(4.6 ABV)*	£6.40
Adnams Ease Up IPA *(4.6 ABV)*	£6.10
Aspall Cyder *(5.5 ABV)*	£5.90
Adnams Best Bitter *(3.7 ABV)*	£4.90
Adnams Ghostship *(4.5 ABV)*	£5.50
Guinness *(4.2 ABV)*	£6.40
St Peter's Golden Ale 500ml *(4.7 ABV)* *487th Commemorative Beer*	£5.50
Peroni 330ml *(5.1 ABV)*	£5.60
Budweiser 330ml *(4.8 ABV)*	£4.80
Adnams Ghostship Low Alcohol 500ml *(0.5 ABV)*	£4.80
Bitburger Drive 330ml *(0.0 ABV)*	£4.20
Old Mout Kiwi & Lime (500ml)	£6.20
Old Mout Strawberry & Pomegranate (500ml)	£6.20

APÉRITIF

	50ml
Aperol	£4.20
Campari	£4.20
Martini Rosso	£4.00
Martini Bianco	£4.00
Martini Extra Dry	£4.00
Pernod	£4.80
Pastis Ricard	£5.20
Pimm's No.1	£5.00
	100ml
Stone's Ginger Wine	£6.00

GIN

FISHERS	25ml
Fishers Original Gin *(Suffolk)* *Robust and natural with savoury, aromatic and herbaceous note. It finishes with a creamy, smooth and long-lasting flavour.*	£5.20
Fishers Smoked Gin	£5.50
Adnams Copper House	£5.00
Adnams Pink Gin	£5.40
Adnams Sloe Gin	£5.50
Bombay Sapphire	£5.20
Bullards Coastal Gin	£5.50
Bullards Strawberry & Black Pepper	£5.50
Brockmans Gin	£5.80
Chase Pink Grapefruit & Pomelo	£6.00
Chase Rhubarb & Apple	£6.00
Hendricks	£5.20
Nethergate Melfords Suffolk Gin *London Dry, Strawberry & Watermint, Rhubarb & Ginger*	£5.40
Rives Pink Gin *(Strawberry)*	£5.20
Seedlip Garden 108 *(0%)*	£4.80
Slingsby Rhubarb Gin	£5.40
Tanqueray No.10	£6.00
Whitley Neill Blood Orange Gin	£5.40

RUM, TEQUILA AND CACHAÇA

	25ml
Appleton Estate Extra 12yrs *(Jamaica)*	£6.50
Bacardi Carta Blanca	£4.20
Havana Club 3yrs *(Cuba)*	£4.50
Kraken Spiced Rum *(Jamaica)*	£4.90
Mount Gay Eclipse Gold *(Barbados)*	£4.40
Sailor Jerry Spiced Rum *(Virgin Islands)*	£4.20
Olmeca Blanco *(Mexico)*	£4.20
Olmeca Reposado *(Mexico)*	£4.20

This is a selection of the beverages we have in our Airmen's Bar. For our full list, please ask one of our Folk.

AIRMAN'S BAR

COCKTAILS

Espresso Martini	£13.00
Pornstar Martini	£14.00
Cosmopolitan	£12.00
Elderflower Collins	£12.00

ARMAGNAC AND COGNAC

	25ml
Courvoisier VSOP	£5.50
Hennessy XO	£25.00
Rémy Martin VSOP	£5.50
Remy Martin XO	£24.00

WHISKY

	25ml
Adnams Triple Malt	£6.00
Ardbeg 10yrs	£6.50
Balvenie 14 yrs	£9.50
Bowmore, Islay 12yrs	£6.20
Bulleit Bourbon	£5.80
Bushmills 10 yrs	£5.90
Dalwhinnie 15yrs	£6.50
Famous Grouse	£4.50
Glenfiddich 12 yrs	£5.80
Glenkinchie 12 yrs	£5.80
Glenmorangie 10yrs	£5.80
Jack Daniels No. 07	£4.80
Jameson's Irish Whiskey	£4.80
Johnnie Walker Black Label	£5.20
Johnnie Walker Blue Label	£25.00
Laphroaig 10 yrs	£6.50
MaCallan 12 yrs	£9.00
Talisker 10yrs	£6.50
Woodford Reserve	£7.00
Yamazaki 12yrs	£20.00

VODKA

	25ml
Absolut *(Sweden)* *Blue, Vanilla, Citron*	£4.80
Adnams East Coast *(England)*	£4.80
Belvedere *(Poland)*	£6.00
Chase Potato *(England)*	£5.80
Chase Rhubarb *(England)*	£5.80
Grey Goose *(France)*	£6.00

LIQUEURS

	25ml
Absinthe La Fee	£6.50
Adnams Winter Spiced	£5.00
Archers Peach Schnapps	£4.20
Baileys Irish Cream *(50ml)*	£5.20
Bénédictine	£4.80
Chambord	£4.60
Chartreuse Green	£5.50
Cointreau	£4.20
Disaronno Amaretto	£4.20
Drambuie	£4.80
Frangelico	£4.50
Galliano	£4.80
Grand Marnier Cordon Rouge	£4.80
Kahlúa	£4.50
Kummel Mentzendorff	£4.60
Malibu	£4.20
Mozart Chocolate Liqueur *Dark, White*	£4.50
Norfolk Rum Liqueur *Coffee Liqueur, Cherry & Chocolate, Chocolate Orange*	£5.50
Passoã	£4.00
Sambuca Luxardo dei Cesari	£4.00
Southern Comfort	£4.00
St-Germain Elderflower	£4.50
Tia Maria	£4.00

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SOFT DRINKS

Folkington's Juices *(250ml)* *Elderflower, Mango, Pear, Tomato, Summer Berries*	£3.80
Hartridges Juices *(275ml)* *Apple & Mango, Apple & Raspberry, Orange & Passionfruit*	£3.90
Bottled Still and Sparkling Water *(330ml)*	£3.00
Bottled Still and Sparkling Water *(750ml)*	£4.40
Coke	10oz Glass £2.50 / 16oz Glass £4.00
Diet Coke	10oz Glass £2.50 / 16oz Glass £4.00
Lemonade	10oz Glass £2.50 / 16oz Glass £4.00
Coca-Cola Bottle *(330ml)*	£3.95
Diet Coke Bottle *(330ml)*	£3.95
Big Tom Spicy Tomato Juice *(250ml)*	£3.70
Appletiser *(275ml)*	£3.80
Elderflower Presse *(275ml)*	£3.90
Schweppes Tonics and Mixers *Indian Tonic, Slimline Tonic, Ginger Beer, Ginger Ale*	£3.30
Fevertree Mediterranean	£3.30
Double Dutch *Indian Tonic, Skinny Tonic*	£3.30
Real Kombucha *(275ml)* *Fine Fermented Tea*	£5.10
Royal Flush; *A non-alcoholic alternative to Prosecco, with notes of white peach, rhubarb and a hint of blackcurrant.*	
Dry Dragon; *A non-alcoholic alternative to a citrusy white wine, with notes of citrus and crisp green apple.*	
Cordial *Orange, Lime, Blackcurrant, Elderflower*	90p

HOT DRINKS

FRESHLY GROUND CAFETIÉRE COFFEE

£4.00

Paddy and Scott's Classic Muchomba Kenyan Blend
A balanced blend giving a bright, full body with notes of dark chocolate and a voluptuous roasted aroma.

Paddy and Scott's Decaffeinated Mexican Blend
The caffeine is extracted during its green or raw state, and then dark roasted to give a rich, smooth flavour with noted of caramel and chocolate.

TEA

All £4.00

Black Tea

Assam *(India)*
A strong rich brew with a malt after-taste and hints of walnuts.

Darjeeling *(India)*
The "Champagne" of teas. A golden cup with a distinctive muscatel aroma and floral finish.

Earl Grey *(India)*
Large leaf blend of one of England's favourites. A bright, full bodied black tea flavoured with bergamot orange.

English Breakfast
This blend combines the malty strength of Assam, the spicy flavour of Ceylon and the brightness of Kenya. A classic morning brew.

Green Tea

Green Sencha *(China)*
The tea is plucked early and steamed to create a delicate character with a smooth finish.

Jasmine Blossom *(China)*
Green Tea infused with Jasmine Blossoms resulting in a bright cup with a tantalizing fragrance.

Herbal & Tisanes

Peppermint
A hint of spice over an invigorating mint flavour coupled with a refreshingly clean finish.

Chamomile
A bright yellow cup with a heady aroma of sweet hay and a floral, grassy flavour.

Ginger and Lemon
A classic combination of flavours resulting in a fresh, sweet and spicy cup.

Strawberry and Mango
A delicious blend of apple, rosehip, beetroot, hibiscus, mango and strawberry.

Rooibos Orange
A colourful blend, this caffeine-free tisane entices with its sweet aroma of orange and mango, flavours of fruit and nut, and lasting spiciness.

Summer Berries
The rich flavours of raspberry, blackcurrant, blackberry, and cherry combine to create an invigorating fruity blend.

CYGNET MENU

Two Courses | £9.00
Three Courses | £12.00

STARTERS

Homemade Tomato Soup and Basil

Chicken Dippers

Garlic Bread

MAINS

Pork Sausages, Mash and Buttered Peas

Ham, Fried Eggs and Chips

Mini Fish and Chips, Tomato Sauce

Macaroni Cheese

DESSERTS

Banana Split

Chocolate Brownies, Ice Cream and Chocolate Sauce

Vanilla Ice Cream, Fruit Salad and Smarties

2 Scoops of Ice Cream
Please ask one of our Folk for today's flavour

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HISTORIC SETTING OF LAVENHAM