

BRUNCH

SERVED FROM 9^{AM} – 3.30^{PM}



Roots Fry-Up

G, E, M, Su 15.00

Thurston Butchers' classic sausage and black treacle bacon, Rymer Farm fried egg, marinara baked beans, roasted cherry vine tomatoes, potato hash, garlic flat mushroom and smoked butter with white, eight-grain (Ss) or sourdough toast

Veggie Fry-Up

G, E, M, So, Su 14.00

Homemade vegetarian sausage, seitan bacon, Rymer Farm fried egg, marinara baked beans, roasted vine tomatoes, potato hash, garlic flat mushroom and smoked butter with white, eight-grain (Ss) or sourdough toast

Roots Eggs Benedict

G, E, M, Su 14.00

Rosemary & sea salt focaccia, pork belly, two Rymer Farm poached eggs, horseradish vinaigrette, hollandaise sauce

Roots Eggs Royale

G, E, M, Su, F 14.00

Toasted sourdough, smoked salmon, two Rymer Farm poached eggs, dill, hollandaise sauce

Maple & Pecan Granola Bowl

N, So, Su 12.50

Kiwi, raspberries, passion fruit, vanilla & coconut pannacotta, yoghurt, maple syrup

Garlic Prawns

G, M, C, Su, Cr 13.50

Pan fried king prawns, whipped feta, bloody mary salsa, basil served on toasted sourdough

Corn & Courgette Fritters

G, E, Ss, So, Su, Mu 12.00

Quinoa, beetroot relish, tahini & mint yoghurt, poached eggs

Avocado on Toast

G, Su 13.00

Smashed avocado, heirloom tomatoes, pickled radish, toasted pumpkin seeds, watermelon ketchup, toasted sourdough

Italian Carbonara Potato Hash

E, M 14.00

Fried potato, guanciale, cherry tomato, red onion, basil, carbonara sauce, Parmesan

Buttermilk Fried Chicken

G, E, M, Su 14.00

Brioche, smashed avocado, poached egg, chipotle hollandaise sauce, pickled red onion

Limoncello Waffle

G, E, M, Su 13.00

Limoncello curd, italian meringue, raspberry coulis, lime

Crème Brulee French Toast

E, M, N, G 13.00

White chocolate, pistachio, brioche, strawberries

TRADITIONAL FAVOURITES



Sausage or Bacon Sandwich

G, E 7.00

Thurston Butchers' classic sausage or black treacle bacon in white, eight-grain (Ss) or sourdough bread
Add extra portion of:

- > Sausage 2.50
- > Bacon 2.50
- > Egg 1.50
- > Smoked Salmon 3.50

Toast

G 4.00

Two slices of white, eight-grain (Ss) or sourdough toast with a choice of:

- > Rougham Estate Honey
- > Marmalade
- > Jam
- > Nutella
- > Marmite

Fancy a little more? Extras just 1.00 each

SPRING-SUMMER
JUNE 2025

FOOD ALLERGY NOTICE

Please inform our waiting staff of any food allergies before ordering.

Our menu gives general guidance about ingredients which may affect those with food intolerances and allergies.

Please note, however, that our kitchen handles many types of food and drink each day and although we do our very best to avoid cross-contamination, we cannot guarantee this does not happen. Ultimately, the final choice about what to eat rests with you.

ALLERGY INDEX

C	Celery
Cr	Crustaceans
G	Gluten
E	Eggs
F	Fish
L	Lupin
M	Milk
Mo	Mollusc
Mu	Mustard
N	Nuts
Pn	Peanuts
So	Soya
Ss	Sesame Seeds
Su	Sulphur Dioxides

Tag us
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roughamestate.com

LUNCH

SERVED FROM 11^{AM} – 3.30^{PM}



OFFER: 2 CIABATTAS FOR £20
(MONDAY – THURSDAY ONLY)

Ciabattas are all served with dressed leaves and coleslaw

BLT Ciabatta

G, Mu 12.00
Black treacle bacon, mini-gem lettuce, beef tomato and garlic aioli

BLT Ciabatta - vegetarian

G, Mu, So 12.00
Seitan bacon, mini-gem lettuce, beef tomato and garlic aioli

Smoked Salmon Ciabatta

G, F, M, C, Su 13.00
Smoked salmon with horseradish cream, bloody mary salsa and capers

Green Goddess Ciabatta

G, Su, M 13.00
Green goddess dressing, goats cheese, spinach, seasonal greens, tomatoes

Charred Aubergine Ciabatta


G, So, Su 11.00
Charred smoky aubergine, chimichurri, roasted red pepper and rocket

Suffolk Lamb Ciabatta

G, M, N, Su 13.00
Lamb meatballs, romesco sauce, parmesan, rocket

Nacho Ciabatta

G, M, Su, Mu, C 13.00
Pulled chipotle chicken, tortilla chips, avocado, garlic aioli and mozzarella

 **Salad of the Week** 12.00
Please ask server or see our specials board

Sausage Roll

G, Su, E, Mu 7.50
Served with onion jam

Vegan Roll

G, So 7.50
Served with onion jam

Scotch Egg

G, E, M 7.50
Served with beetroot relish

Quiche of the Day

G, E, M 9.00
Served with side salad

TREATS

SERVED FROM 9^{AM} – 3.30^{PM}

A selection of homemade traybakes and cakes

Please ask for details

Saffron Ice Cream

120ml tub 3.50

- > Vanilla
- > Chocolate
- > Strawberries & Cream
- > Mint Chocolate
- > Salted Butter Caramel
- > Vegan Vanilla
- > Lemon Curd & Meringue

Please ask your server for
allergen information

SIDES

Classic Fries 4.50
Rosemary garlic salt

Italian Loaded Fries 5.50
Marinara sauce, Parmesan
and parsley M, Su

Sweet-Potato Fries 5.50
Chimichurri Su

Loaded Hash Brown 5.00
Truffle oil, Parmesan M

Nacho Bowl 6.00
Tortilla chips, avocado,
garlic aioli, jalapeños,
cheese Mu, Su, M

Classic Side Salad 5.00
with homemade
Roots dressing

Slice of Bread 2.00
Slice of Friendly Loaf
artisan bread. Choice of
sourdough, 8 grain or white

FANCY A WALK, AFTER?

There are nine wonderful walks to choose from, all beginning right here at Blackthorpe Barn. They're not signposted so we recommend downloading the PDF or Google Map version from our website to follow on your mobile.

Selected walks also include a real-time video with fascinating facts and bits of local history to enjoy as you stroll. Whether you're after a gentle wander or a proper ramble, there's a route waiting to be discovered.

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