



The Suffolk Punch

VAULT Festival, Weds – Sun, 27th Jan – 6th Mar, 2016.

The food of Suffolk is shaped by the landscape, from the sea to the rivers – the flood plains give way to rich arable soil, and trees hang heavy with fruit. It is a rare county, you can find small family companies of the highest quality specialising in all areas of food production.

We present a menu which is sourced as much as possible from Suffolk producers, creating a real country pub in the middle of a cutting edge arts festival. The food will be simple, homely and true to our Suffolk roots. It's the food we eat, and we want to share it with you.

David Wright from the Award-Winning Cake Shop Bakery leads the team with support from multi award winning food heroes including: Lane Farm, Kenton Hall, Alder Carr Farm, Fen Farm Dairy, Pump St Bakery, Pinney's of Orford, Newbourne Farm, Maple Farm, Marybelle Dairy, Aspall Cyder and Adnams.

Opening Hours & Bookings

Weds – Fri: 6pm – 10pm

Saturday & Sunday: 11am – 10pm

07927612631 | eat@vaultfestival.com

Appetiser

Sourdough and Butter

£3.50

We make our own sourdough right here in the tunnel, by the hands of third generation baker David Wright from The Cake Shop Bakery, Woodbridge. Served with raw butter from Fen Farm Dairy, Bungay.

Starters

Pinney's of Orford smoked mackerel, Aspall pickled beet and watercress salad. [Df/Gf]

£8.50

Served with an organic free range egg from Maple Farm, Kelsale.

Wild rice, mushroom, Artisan Smokehouse of Falkenham walnuts and roasted butternut squash salad. [Vg/Gf]

£8.50

Spicy Suffolk sweet potato soup with Artisan Smokehouse chilli and paprika with coconut milk.

£7

Served with sourdough. [Vg/Gf without bread].

Mains

- Kenton Hall Estate longhorn beef hot pot with Adnams Broadside.** £13
Served with roasted beets and a green vegetable salad.
- Diaper Poultry Chicken, Lane Farm bacon and leek pie.** £13
Served with mashed potato, greens and gravy.
- Pinney's of Orford hot smoked salmon, roasted tomato, lentil and coriander salad.** [Gf] £12
Swap the salmon for chickpea falafel to make vegan.
- SPECIAL: Truly Traceable shortcrust game pie served with mashed potato, greens and gravy.** £14
Gf option available.

Sides

- Smoky Slaw** [V/Gf] £3.50
- Super green vegetable salad with toasted seeds.** [Vg/Gf] £3.50
- Rosemary roasted potato salad with crème fraiche dressing.** [V/Gf] £3.50

Dessert

- The Aspoll Trifle.** Pickled apple and apple sponge set in Premier Cru jelly, topped with custard, whipped cream and caramelized balsamic berries. £7
- Lemon Meringue Pie** with gooseberry and Adnams Limoncello ice cream from Alder Tree, Needham Market. [V] £7
- Pump St Chocolate Tart** served with salted caramel and tayberry ice cream from Alder Tree, Needham Market. [V] £7
- Suffolk Meadow of Walpole frozen yoghurt** with caramelized Aspoll balsamic berries. [V/Gf] £5
- Henrietta Inman's Pump St Chocolate truffle,** teff flour brownies, served with Suffolk Meadow frozen yoghurt. [V/Gf] £7

Bar Menu

You don't have to come for a sit-down meal. If you're in a hurry for a show or just looking for a quick bite, the downstairs bar at the Suffolk Punch will keep you going.

Longhorn Beef Burger - £9

Longhorn beef from Kenton Hall Estate, spelt brioche bun from The Cake Shop Bakery, Woodbridge and Sauces from Stokes, Rendlesham. Add some of Fen Farm's Baron Bigod cheese for £1.50.

Baron Bigod Brie Toastie - £5.50 [V]

Featuring Fen Farm's famous Baron Bigod Brie from Bungay. Sandwiched together with pain au levain from The Cake Shop Bakery, Woodbridge.

Kenton Hall BLT Baguette - £5.50 [Df option available]

Treacle-cured back bacon from Kenton Hall Estate with crisp Gem lettuce and fresh tomato. Sauces from Stokes, Rendlesham.

Avocado on Toast - £5.50 [Df option available/ V]

Two slices of sourdough made in this very tunnel topped with avocado, lime, salt and pepper.

Salad Box - £4.50 [V/Gf]

Mixed leaves, slaw, green veg and rosemary roasted potatoes with a crème fraiche dressing.

Pizza Menu

Our semi-sourdough pizzas are made right here in the tunnel from scratch with fresh ingredients, if you'd like to add or take away ingredients, just let us know when you order.

Margherita - £9 [V]

Classic ode to a Neopolitan princess with basil, mozzarella and a tomato base.

Suffolk Cheese Feast - £11 [V]

Featuring Baron Bigod from Fen Farm Dairy, Bungay - alongside cheddar, marscapone and mozzarella.

Suffolk Meat Feast - £11

Featuring no less than 3 different salamis and chorizo from The Suffolk Salami Co, Brundish.

Chicken and the Egg - £11

Sliced chicken from Diaper's Poultry, Haughley with spinach and an organic free range egg from Maple Farm, Kelsale.

Garlic Bread - £5 [V]

Made with garlic infused rapeseed oil from Hill Farm, Heveningham.

Kid's Pizza - £5

Available in the above flavours...but smaller...just for kids.