



International Bread Week 2023

From Saturday 18th – Sunday 26th February

To celebrate International Bread Week our chef's and local bakeries are producing a different bread each day for our dinner service. All breads will be additive free and baked using real flour.

Saturday - *Jamie Moxon* – Sourdough

Sunday – *Louise Eddy* – Milk Loaf

Monday – *Sunny Lau* – Roti and Curry Emulsion

Tuesday – *Lee Cooper* - Home Milled Flour Country Loaf

Wednesday – *Jamie Hawkins* - Spelt and Honey

Thursday – *The Friendly Loaf Bakery* - Bury St Edmunds

Friday – *Marie Lienard* – French Baguette

Saturday – *Woosters Bakery* - Bury St Edmunds

Sunday – *Manuela Magoni* – Italian Focaccia

Some dishes may contain nuts or traces of nut oils.
If you require further information on ingredients which may cause allergy or intolerance,
please speak to your server before ordering your meal.