

À La Carte

Head Chef Sam Clover & team showcase the very finest seasonal Suffolk ingredients throughout our menu. We're proud that these efforts were recently recognised by Michelin, who listed us in their 2024 MICHELIN Guide and awarded us a coveted Bib Gourmand in February 2025.

Snacks

Warm scotch egg with sauerkraut £7 Wild mushroom croquette, parmesan, truffle £7 Nocellara olives £7
Homemade sourdough bread, miso butter £4.50 Stout & caraway rye bread, pork fat, pickles £6

Starters

Wild mushroom & egg yolk ravioli, cep vinaigrette, wilted spinach, mushroom sauce £11 (DFA)
Saffron cured red mullet, spiced fish soup, white asparagus, homemade sriracha £10 (DF/GF)
Asparagus & jersey royal salad, lemon emulsion, wild rocket, parmesan, soft egg £10 (GFA/ DFA)
Devilleed Gressingham duck liver sausage, sauerkraut, roasted koji duck broth, bergamot oil £11 (DF)

Mains

Roasted fillet of halibut, courgettes, sour fennel, sweet red pepper, saffron potatoes, brown shrimp & langoustine bisque £34 (DFA) (GF)
"Sir Gerald's pie" braised shin of Hereford beef, beef fat pastry, bone marrow, mash, gravy £29
Battered fillet of haddock, triple cooked chips, mushy garden peas, koji tartar sauce, lemon £18 (GFA/ DFA)
Glazed maitake mushroom, aged carneroli rice, garden peas, tarragon, three corner leeks, lemon £18 (DFA,GF)
Rump of Suffolk lamb, asparagus, potato gratin, celeriac, oyster mushroom, wild garlic salsa verde £32
(To share) 22oz Hereford sirloin steak roasted on the bone, triple cooked chips, parsley & shallot salad, bordelaise sauce £75 (DF/GF)

Sides (all £5.00)

Purple sprouting broccoli Triple cooked chips Roasted king oyster mushrooms
Mashed potatoes fresh peas in mint

Please inform us of any dietary requirements and allergies | Please ask the server if you require vegan and vegetarian options.