

Dessert

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.

85% pump street chocolate mousse, lime curd, kafir lime leaf, cocoa nibs £11 (GF)

To pair: Recioto della Valpolicella (100ml) £10

Saffron custard flan, hibiscus, poached rhubarb, cardamom ice cream, pistachio £10

To pair: Rhubarb & Custard E

Blood orange drizzle cake, crispy meringue, blood orange marmalade & clotted cream ice cream £10

To pair: Mount Horrocks 'Cordon Cut' Reisling (75ml) £11.50

Petit fours - Dark chocolate macaron, white chocolate lemon, pate de fruits, yuzu pastille, nougat (GF) £10

To pair: Jurancon Doux (75ml) £8.50

Cheese £10 (GFA)

Baron Bigod, Fourme d'Ambert, Tomme de Savoie

Homemade chutney & crackers

To pair:

Dow's Vintage Port (100ml) 9

Sandeman's 20-year Tawny (100ml) 14

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