

Vegetarian Menu

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

Nocellara olives £7 Homemade sourdough bread, miso butter £4.50 (V, VE available)
Wild mushroom croquette, parmesan, truffle £7 (VE)

Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce, truffle £11 (V)
Asparagus & jersey royal salad, lemon emulsion, wild rocket, parmigiano Reggiano, soft egg £10 (V, VE available)
Salad of pickled & raw vegetables, toasted rye bread, pumpkin seeds £9 (VE)

Main

Glazed maitake mushroom, aged carneroli rice, garden peas, tarragon, three corner leeks, lemon £18 (V, VE available)
Asparagus, jersey royal potatoes, sorrel, baby spinach, celeriac, king oyster mushrooms, wild garlic salsa verde £19 (V, VE available)
Green and yellow courgettes, courgette duxelles, sweet red peppers, sour fennel £19 (V, VE available)

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.