

## 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, roasted koji ice cream, macadamia nut praline, cocoa nib, roasted white chocolate £11

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

Pink lady apple, tonka bean, woodruff ice cream, muscovado short bread, syrup toffee £10

*To pair: Moscato di Trani (75ml) £9.50*

Lemon balm set custard, honeycomb, raspberries, yuzu £10 (GF)

*To pair: Sauternes (75ml) £9.50*

## Petit fours

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

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

## Cheese £12 (GFA)

Baron bigod, Tome de Savoie, Fourme d' ambert

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.