

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 (VE)

Homemade sourdough bread, miso butter £4.50 (V) (VEA)

Wild mushroom croquette, parmesan £5 (VE)

Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce, truffle £11 (V)

Salt baked celeriac, pumpkin seed, whipped goats curd, mint & lovage £10 (GF) (VE)

Salad of pickled & raw vegetables, toasted rye bread £9 (VE) £9

Mains

Sauteed UK mushrooms, shitake, lions mane, phoenix oysters, maitake, barley cooked in field mushroom stock, cavolo nero, autumn truffle £20 (VE)

Braised & fermented fennel, citrus bulgar wheat, tomato, courgettes, sweet wine £19 (VE)

Roasted turnips, turnip & watercress puree, spiced fermented blackberries, tender stem broccoli, roasted king oyster mushroom £18 (V,VEA)

Sides (all £5.00)

Tenderstem Broccoli

Triple cooked chips

Roasted king oyster mushrooms

Cavolo nero cooked in brown butter

Buttered sauerkraut with truffle

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