

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.

## À la carte

### Snacks

Warm scotch egg with sauerkraut £7      Wild mushroom croquette, parmesan £5      Nocellara olives £7  
Homemade sourdough bread, miso butter £4.50      Stout & caraway rye bread, pork fat, pickles £6

### Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce £11 (DFA)  
Mackerel ceviche, pear, fermented celeriac, minus 8 IPA vinegar, hazelnuts, lovage, linseed crackers £10 (DFA,GFA)  
Salad of winter vegetables, pumpkin seed, Comte cheese, pickled chanterelles, carrot oil (DFA,GF) £10  
Wood pigeon pate, smoked pancetta, beetroot, stout & caraway rye bread, Cumberland sauce £11 (GFA/DF)

### Mains

Roasted cod, salsify, razor clams, ventreche bacon, apple, pink fir potatoes, oyster leaves £31 (GF)(DFA)  
"Sir Geralds pie" beef short rib, Southwold bitter, silver skin onions, lion's mane mushroom, mash, gravy £27  
Battered fillet of haddock, triple cooked chips, mushy garden peas, koji tartar sauce, lemon £18 (GFA/DF)  
Roasted carrots, braised fennel, spelt, confit lemon, whipped goats curd, fermented fennel £20 (DFA/GFA)  
Norfolk black chicken, thigh Kyiv, creamed January cabbage, sauerkraut, Jerusalem artichokes, grilled cabbage hearts £33  
(To share) Wellington of Hereford long horn fillet, parsley, horseradish, UK shitake mushrooms, bordelaise sauce, celeriac, truffle mash (limited availability) £80

### Sides (all £5)

Sauerkraut, truffle      Triple cooked chips      Roasted king oyster mushrooms, shoyu  
Duchess potatoes, bordelaise sauce      Grilled cabbage hearts, hazelnut, beurre noisette

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