

Head Chef Sam Clover & team showcase the very finest seasonal Suffolk ingredients throughout our menu. We're proud that these efforts have been recognised by Michelin and we have retained our Michelin Bib Gourmand.

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)
White onion and dashi velouté, uk shitake, pepper dulse condiment, semolina & parmesan bread (DFA,GFA) £10
Duck liver parfait, heritage grains, kohlrabi, preserved damson, curly endive £11 (GF)

Mains

Roast monkfish, black curry, monkfish & saffron sauce finished with blood orange & habanero kosho, parsnip, monks' beard £31 (GF)
"The Pie" Beef short rib pie, 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 £19 (GFA/DF)
Roasted carrots, braised fennel, spelt, confit lemon, whipped goats curd, fermented fennel, sriracha £20 (DFA/GFA)
Roast breast of Norfolk black chicken, thigh & pancetta ballotine, cauliflower, gnocchi, Fourme d'Ambert & almond £33 (GF/DFA)
(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
Mashed potatoes Roasted cauliflower with almond

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