

Set Lunch Menu

2 courses £26.50

3 courses £30.50

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 retained our Michelin Bib Gourmand.

Starters

Cured sea trout, white asparagus, lemon emulsion, ratte potatoes, linseed crackers

White onion and dashi velouté, wild garlic, pepper dulse condiment, semolina & parmesan bread

Norfolk black chicken boudin blanc, pickled trompettes, broad beans, chervil

Mains

Shoulder & breast of Suffolk lamb, lamb fat dumplings, purple sprouting broccoli, wild garlic, gelot onions

Halibut, courgettes, saffron potatoes, monks' beard, black curry, saffron sauce finished with blood orange & habanero kosho

Risotto of peas & broad beans, fine herbs lemon oil, aged parmesan, truffle

Desserts

85% pump street chocolate mousse, roasted koji ice cream, macadamia nut praline, cocoa nib, roasted white chocolate

Hibiscus poached rhubarb, saffron custard, bergamot curd, pistachio sponge, meringue

Baron Bigod, homemade chutney, lavosh, quince

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