

Tasting Menu

£90 per person

Snacks

Sourdough, miso butter

Stout & caraway rye bread, pork fat, pickles

Nocelarra olives

Wild mushroom croquette, parmesan, truffle, white soy, shoyu

Starters

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

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

Fish

Halibut, courgettes, saffron potatoes, monks' beard, black curry, saffron sauce

finished with blood orange & habanero kosho

Main

Shoulder, breast & leg of Suffolk lamb, lamb fat dumplings, purple sprouting broccoli, wild garlic & grelot onion

Pre dessert

Earl grey & lemon granite

Dessert

Meyer lemon tart, frozen citrus, verbena, whipped crème fraiche

Petit fours

Selection of our homemade petit fours

Cheese (10 supplement)

Baron Bigod, Fourme d'Ambert, Tomme de Savoie

Fermented Waldorf pate chutney, crackers

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