

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 have been recognised by Michelin and retained our Michelin Bib Gourmand.

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)

White onion and dashi velouté, wild garlic, pepper dulse condiment, semolina & parmesan bread £10 (VEA)

Salad of white asparagus, lemon emulsion, ratte potatoes, linseed crackers £11 (VEA)

Mains

Risotto of peas & broad beans, fine herbs, lemon oil, aged parmesan, truffle £20 (VEA)

Courgettes, purple sprouting broccoli, saffron potatoes, monks' beard, wild garlic £18 (VE)

Black curry glazed king oyster mushrooms, roasted Roscoff onion, grelot onion, cep & madeira puree, mash £18 (VEA)

Sides (all £5.00)

Sauerkraut, truffle

Triple cooked chips

Roasted king oyster mushrooms shoyu

Mashed potatoes

Purple sprouting broccoli

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