

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.

Dessert

85% pump street chocolate mousse, roasted koji ice cream, macadamia nut praline, cocoa nib, roasted white chocolate £11

To pair: Recioto della Valpolicella (100ml) £10

Meyer lemon tart, frozen citrus, verbena, whipped crème fraiche £10

To pair: Chateau Doisy Daene Sauternes (75ml) £9.50

Hibiscus poached rhubarb, saffron custard, bergamot curd, pistachio sponge, meringue £10

To pair: Mount Horrocks 'Cordon Cut' Reisling (75ml) £11.50

Petit fours

Dark chocolate macaron, white chocolate lemon, pate de fruits, blood orange marshmallow with pink pepper sugar, yuzu pastille £10

To pair: Moscato di Trani (75ml) £9.50

Cheese £12 (GFA)

Baron bigod, Tome de Savoie, Fourme d'ambert

Homemade fruit chutney, quince, apple & walnut salad, lavosh

To pair:

Dow's Vintage Port (100ml) 9 Sandeman's 20-year Tawny (100ml) 14

Casa Ferriera Dona Antonio 10 Yr White Port (75ml) 9.50

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