

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.

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)
Cured sea trout, white asparagus, lemon emulsion, ratte potatoes, linseed crackers £10 (DF,GF)
White onion and dashi velouté, wild garlic, pepper dulse condiment, semolina & parmesan bread (DFA,GFA) £10
Norfolk black chicken boudin blanc, pickled trompettes, broad beans, chervil £11 (GF)

Mains

Halibut, courgettes, saffron potatoes, monks' beard, black curry, saffron sauce finished with blood orange & habanero kosho £31 (GF,DF)
"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, curry sauce, tartar sauce, lemon £19 (GFA,DF)
Risotto of peas & broad beans, fine herbs, lemon oil, aged parmesan, truffle £20 (DFA,GF)
Shoulder, breast & leg of Suffolk lamb, lamb fat dumplings, asparagus, wild garlic & grelot onion £36 (GFA,DFA)
Fillet of Hereford beef, grilled maitake, roast Roscoff onion, cep & madeira puree, green peppercorn sauce, triple cooked chips £48 (GFA,DFA)

Sides (all £5)

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.