

## 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 were recognised by Michelin in 2024 and retained our Michelin Bib Gourmand.

#### Snacks

Nocellara olives £6 (VE)

Homemade sourdough bread, miso butter £5 (V, VEA)

Wild mushroom croquette, parmesan £6 (VE)

#### Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce, truffle £12 (V)

White onion and dashi velouté, preserved garlic flowers, pepper dulse condiment, rye bread £11 (VEA)

Salad of spring vegetables, chilled cucumber gazpacho, sansho oil, fine herb, linseed cracker £11 (VE)

#### Mains

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

White bean cassoulet, violet artichokes, sauerkraut, velouté of fermented gooseberry juice £18 (VEA)

Roasted king oyster mushrooms, confit fennel, black truffle potatoes, wild mushroom sauce, sea herbs £18 (VEA)

#### Sides (all £5)

Mashed potatoes

Triple cooked chips

Roasted king oyster mushrooms, shoyu

Sauerkraut

Roasted courgette

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