

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.

À la carte

Snacks

Warm scotch egg with sauerkraut £7 Wild mushroom croquette, parmesan £6 Nocellara olives £6
Homemade sourdough bread, miso butter £5 Stout & caraway rye bread, pork fat, pickles £6

Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce £12 (DFA)
Saffron cured red mullet, langoustine bisque, tomato, lemon verbena, nasturtium £12 (DF,GF)
Salad of spring vegetables, chilled cucumber gazpacho, sansho oil, fine herb, linseed cracker £11 (DF,GF)
Norfolk quail breast glazed in spruce honey, leg & pancetta boudin, green beans, mousseron & pumpkin seed salad £12 (GF)

Mains

Supreme of kingfish, confit fennel, black truffle potatoes, velouté of fermented gooseberry juice, sea herbs £32 (GF,DFA)
"The Pie" Beef short rib pie, Southwold bitter, silver skin onions, lion's mane mushroom, mash, gravy £28
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)
Loomswood duck breast, confit wing, Suffolk charcuterie xo, maitake mushroom, purple carrots, fermented blackberry hoisin, charcuterie fat hash brown £36 (GFA,DFA)

TO SHARE

Sirloin of retired dairy cow, roast bone marrow, beef jus, parsley & shallot salad, triple cooked chips £65 (GF,DF)

Sides (all £5)

Mashed potatoes Triple cooked chips Roasted king oyster mushrooms, shoyu
Sauerkraut Roast courgette, lemon & anchovy gremolata

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