

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)
Roast purple carrots, roasted courgettes, mash, spinach, blackberry hoisin £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.